

APRIL 14, 1956

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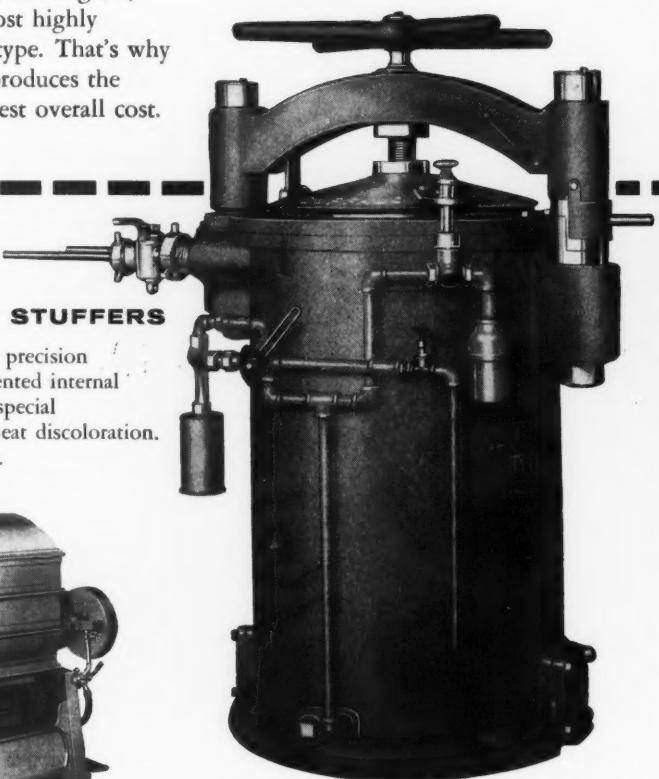
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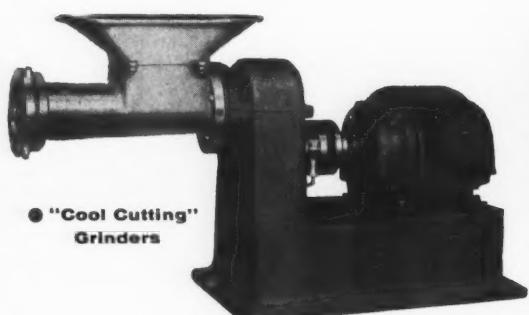
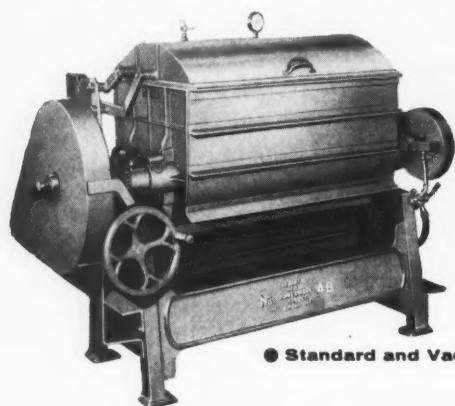
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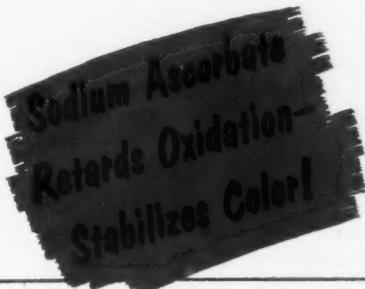
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Provisioner

VOLUME 134 APRIL 14, 1956 NUMBER 15

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THE NATIONAL

PROVISIONER

Vol. 134 No. 15

APRIL 14, 1956

Progress - Slow But Sure

At the risk of driving away readers who probably resent moralizing as much as we do, we would like to intimate that this week's timely and authoritative article on Hormel's new hog immobilization-prone sticking system (see page 18) demonstrates how the careless acceptance of traditional conditions can unduly delay the solution of industry problems.

Without minimizing the credit due to the Hormel staff and management, Livestock Conservation, Inc., and others who have recently pinpointed the causes of internal ham bruising, we can say that for almost 50 years, short and long articles in the NP, industry textbooks and the published and unpublished observations of industry operating men have pointed out that much internal bruising of hams was attributable to shortcomings in the way hogs were shackled and dispatched.

In view of the \$50,000 in claims which internally bruised hams cost the Hormel company in one year, we wonder how much such damage has penalized the meat packing industry during the last 25 or 50 years; the losses must certainly have totaled many millions of dollars. The dollar settlement of claims, moreover, has represented only a part of their cost for there have been bookkeeping expenses and intangible losses in customer good will.

The meat packing industry has never been excessively modest in claiming that its operations were efficient. However, after a development such as the one described in this issue, we wonder whether packers haven't overemphasized the "slow" in their "sure" march toward progress.

We do not believe necessarily that the Hormel techniques could have been developed 25 or 50 years ago; we do believe that there could have been improvements in hog slaughtering which would have avoided some of the losses traceable to this operation.

We suggest that the whole industry look around to see whether or not there are some other profit-sapping leaks to plug.

News and Views

A Program packed with information of value to packers and sausage manufacturers has been planned by the National Independent Meat Packers Association for its annual meeting May 12-15 at the Palmer House, Chicago. John A. Killick, executive secretary, revealed this week. Sessions will get underway on Saturday morning, May 12, to permit broadest attendance by operational and sales personnel as well as company executives. Scheduled for that day are three workshop clinics on sales, sausage and curing. Fred Sharpe, NIMPA's new director of sales training, will head the panel on sales. The Exhibit Hall, showing the latest in packinghouse equipment and supplies, will open Saturday afternoon.

Regional get-togethers are planned for Sunday as well as meetings of state and local associations of packers. Although the state and local groups have no official connection with NIMPA, the association has encouraged their formation and offered guidance at the more localized levels. Business to be taken up at the NIMPA regional meetings will include the selection of sites for the annual meetings of the various divisions next year.

Sessions on accounting and packaging are scheduled for Monday morning while frozen meats and industrial relations will be discussed that afternoon. The NIMPA board of directors, which will meet on Friday before the official opening of the convention, will meet again Monday evening with the newly-elected officers and directors. Tuesday morning will be devoted to workshops on plant management and beef. The official business session of the convention, featuring reports of current officers and introduction of new officers, is set for Tuesday afternoon, preceding a "crystal ball" session at which experts will tell latest advances in two areas that may revolutionize the field of meat preservation. Scientists from the Quartermaster Corps will discuss irradiation preservation, and the use of antibiotics in meat will be described by Dr. Wilbur Miller of American Cyanamid Co. A cocktail party and reception will wind up the four-day convention.

The Special four-man committee named from the executive board of the Amalgamated Meat Cutters and Butcher Workmen to look into the St. Louis controversy over the handling by stores of packer-level packaged meats will meet April 25 in St. Louis to begin its investigations, Earl W. Jimerson, president of the international, disclosed this week. The ban imposed by the St. Louis retail union, Local 88, has been stayed, pending the committee's report to the full board. In the meantime, another dispute has arisen in Los Angeles. Four retail locals of the Amalgamated have filed suit there for \$50,000 damages and an injunction to prevent operators of 120 markets from handling packer-level prewrapped and prepackaged meat. The action is in the form of a cross-complaint to a suit started by the market owners, who asked the Superior Court to decree that they have the right to sell the packaged meats under their collective bargaining agreements. They contend the products they now receive are mostly prepackaged.

Whether The President will veto the omnibus farm bill restoring rigid, 90 per cent of parity price supports for one year was the several-billion-dollar question late this week following passage of the measure by both the House and the Senate on Wednesday. Final vote in the House was 237 to 181 for the bill and in the Senate, 55 to 30. President Eisenhower had pleaded with Congress to maintain the Administration's flexible price system, blaming rigid supports for creating farm surpluses. Republican leaders predicted that the President would veto the bill even though it contains his \$1,200,000,000 soil bank plan.



CLOSEUP VIEW of bone joint shows protruding fluid-filled sac to the left and above pointing finger. In lower photo L. W. Murphy tells Hormel vice president T. H. Hocker, "We have licked this problem."

LOOK . . .

No Shackles, No Bruised Hams



ELIMINATION of the major causative factor contributing to internal ham bruising, a significant increase in blood recovery and an appreciable productivity increase for the hog sticking-bleeding operation are the principal advantages of a new hog bleeding technique developed by Geo. A. Hormel & Co., Austin, Minn.

As installed at Hormel's Fremont, Nebr. plant, pleasanter and safer working conditions for hog dispatching personnel, reduction in the noise level normally associated with the shackling and bleeding, elimination of shackles and precision butchery on the part of the sticker are some other plus factors for this new hog sticking-bleeding method.

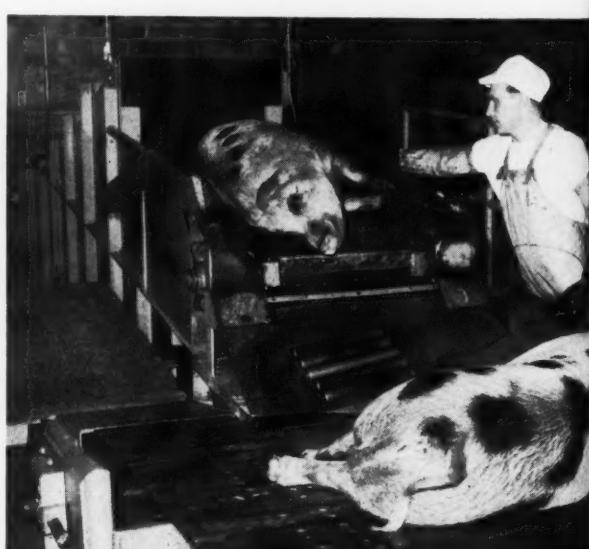
In describing this method a new nomenclature is needed. While it attains the end purpose of hog shackling and sticking-delivery of a completely bled hog to the scalding vat-it employs new tools to achieve this end. Conveyors replace the shackle and shackle hoist and a precisely administered incision replaces catch-as-catch-can sticking. Shackling and vertical conveyor bleeding are eliminated.

Fundamentally the method represents an extension of the Hormel immobilization technique developed at the Austin plant and currently marketed as the Anco-Hormel Immobilizer. (See THE NATIONAL PROVISIONER of May 9, 1953, for a detailed report on this method.) Engineering refinements were incorporated into the immobilizer when it subsequently was installed at the Fremont plant in

1955. At Austin the hogs are immobilized with CO_2 gas, shackled while anesthetized, and then stuck and bled while transported in the vertical plane by a conveyor. This original system greatly simplifies shackling operations and improves blood recovery. The prone sticking setup was added to the system at Fremont.

Hormel's development group headed by L. W. Murphy decided to correlate shackling with the incidence of internal ham bruising which was averaging 10 per cent even with comparatively relaxed immobilized hogs. In one of the initial tests conducted by Murphy, the immobilized hogs were shackled by the front feet. Murphy reports the results were startling. The rate of internal ham bruising in this test lot of hogs dropped to 1.5 per cent. Further tests were conducted with similar results. When Murphy presented his findings to H. H. Corey, chairman, he received prompt authorization to conduct pilot plant studies in prone sticking and bleeding of hogs. From the findings of these initial studies a prone bleeding apparatus, as employed at the Fremont plant, was designed. Hormel's engineering department under C. D. Macy, superintendent, service division, cooperated in this development.

Fabricated at the Austin plant, the prone sticking equipment was installed at Fremont by maintenance personnel



IMMOBILE HOGS are discharged to the positioner head first.



HOGS at discharge are aligned with aid of rollers.

under Harry DeLaney, plant engineer. The thoroughness with which the system was designed and pretested is attested to by the promptness with which it was made operational at Fremont; the new setup carried the entire bleeding load on the third day. The former bleed conveyor was removed and the prone sticking technique has been in operation for the past seven months.

HAM BRUISING: Results at Fremont have proved that conventional shackling is the major cause of internal ham bruising. Murphy estimates the rate of internal bruising has been reduced by approximately 90 per cent. His statement is confirmed by tests and experience.

Four tests were conducted by Murphy using as test animals hogs purchased at a buying station midway between Hormel's plant at Fremont and one at Ft. Dodge, Ia. The latter plant still employs the conventional shackling and sticking conveyor. In these tests hogs were divided into two groups which were as similar as possible.

One group was slaughtered at Ft. Dodge and the other at Fremont. At Ft. Dodge the shackled legs were marked for identification. All hams from the test lots were boned and examined for internal bruising. At Ft. Dodge the internal bruising was evident in 9.37 per cent of the 917 hams examined. At Fremont, the percentage was 1.98 of the 909 hams examined. More significantly, Murphy reports that 96 per cent of internal bruising reported at Ft. Dodge was on the shackled leg, while at Fremont internal bruise distribution was slightly higher on the right leg. In two of the Ft. Dodge tests all internal bruising took place on the shackled leg. Results of the tests are summarized in Table 1 on page 23.

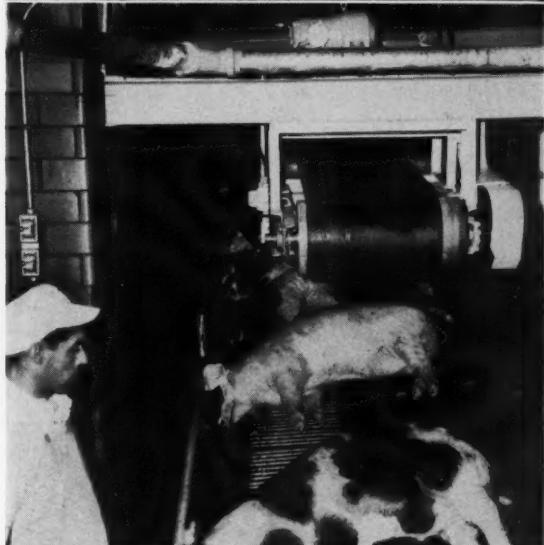
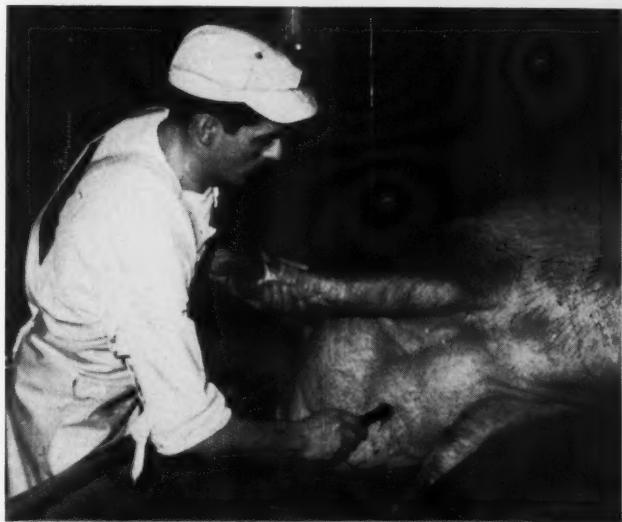
Murphy states that the small percentage of internally bruised hams encountered at Fremont was caused by factors other than shackling. Such bruises were attributed to injuries caused by poor handling of animals in transit and also to sudden jarring of the animal at the gambrel table drop off or the continual stress placed on the ham bones during cleaver splitting. Murphy points out that the capsule connecting the aitch bone with the ham body bone contains a small artery which connects with the two bones. Sudden jarring can rupture this blood vessel and cause it to hemorrhage. If the ligament connecting the socket joint of these two bones is torn, the blood and fluid in the joint flow into the ham. Obviously, by bleeding the animal before subjecting him to the muscular stresses associated with hog dressing, the potential for internal bruising is greatly reduced. If the artery should be torn in the bled carcass, the normal joint will not have enough blood to cause any product damage. Prone bleeding and the by-passing of the shackling operation

remove this risk along with one of the major stresses causing the ligament to tear. (For a detailed report of the relationship of shackling to internal ham bruising see THE NATIONAL PROVISIONER, August 28, 1954.)

Dick Johnson, pork supervisor at Fremont, reports hogs shipped in from distant markets generally have a higher ratio of internal bruising, tending to substantiate the theory that handling is the other factor contributing to internal ham injuries.

MORE BLOOD SAVED: Greater blood recovery is the other product improvement, states Murphy. Based on production figures kept by the Fremont plant, blood recovery from the prone bled hogs amounts to 3/10 lbs. more of dried blood than from the shackled and conveyor bled hogs. These findings are practical, as scientific tests have not been conducted to determine blood recovery. However, the blood recovery now is 3/10 lb. more per hog dressed than previously.

The reason for the increase in blood recovery is very evident with the prone sticking technique. The animal is relatively quiet throughout the whole bleeding pro-



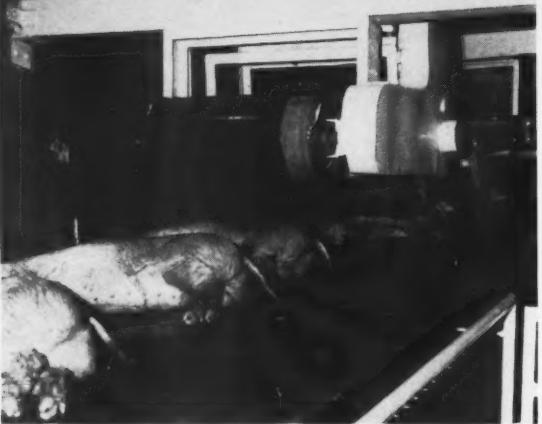
EASY DOES it. Sticker makes perfect incision. Hogs in relaxed position bleed freely as they move under holdown conveyor.

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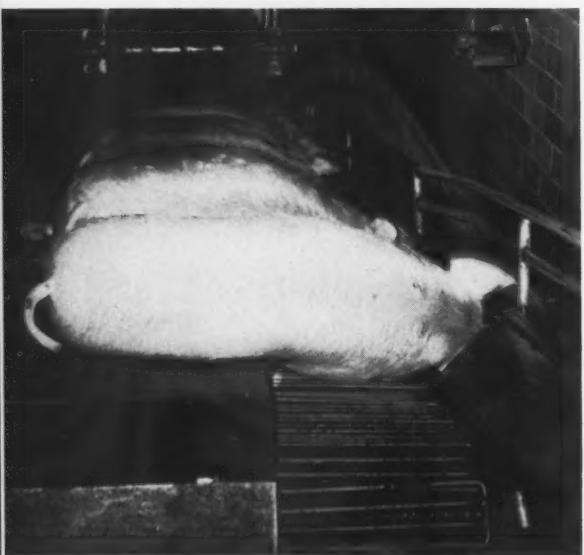
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ROLLER bars and belting keep hogs in position.



VIEW OF bled hogs emerging from hold-down conveyor. The bottom photo shows a hog slipping into scalding vat.



ess. There is no thrashing about and splattering of blood onto walls, floors or other hogs. The blood flows into a trough which is equipped with an adjustable splash guard which assures that all of it is saved.

More important, blood is collected in a closed system. Since the area to be cleaned is confined to the trough, a small amount of cleanup water is needed. There are no sewers in the Fremont blood collecting system and, consequently, no blood is washed out nor is there any risk of inadvertently allowing blood to go into the sewer system. The blood drains into a collection tank from which it is pumped to the dryer. The pump works on a three-minute-on and 20-minute-off cycle. C. J. Carlson, rendering supervisor at Fremont, reports that there is close coordination between blood drying and dressing activities. There is no time interval while awaiting the squeegeing of the bleed area after killing. As the kill is finished, blood is pumped.

Productivity in the dispatching-bleeding operation is increased. Under the former method, two shacklers, one sticker and one dropper were employed. Now with the immobilizer and prone sticking, one employee regulates the flow of animals into the immobilizer, another positions the animals and the last man sticks them. The rate of kill is the same in both instances, being approximately 480 head per hour. Both techniques employ one driver to herd the animals into the holding pens from the live-stock alleys.

However, since none of the dispatching tasks demands heavy physical effort the total amount of work involved is less.

Murphy comments that the new method has eliminated one minor nuisance of the former shackling position, the constant posting out as the men built up sufficient seniority to make them eligible for less arduous jobs. Shackling was a hard position to fill; nobody wanted it. Now the dispatching crew has one of the best plant jobs.

WORK MADE SAFER: The safety level of the dispatching operation has been raised since: 1) there are no excitable hogs to be grappled and pulled to the lug on the hog hoist; 2) there is no possibility of an animal falling from the hoist; 3) there is no danger of a return shackle jumping its track, and 4) handling the hog and shackle is eliminated.

The ease of handling hogs in the dispatching cycle assures a uniform flow to the rest of the dressing operation, states DeLaney. In shackling there were times when animals would get away from shacklers and there would be gaps on the hog hoist and, consequently, on the remainder of the dressing line.

Management estimates the new technique has increased productivity of the dispatching operation appreciably.

To a degree, increased productivity in the Fremont operation results from refinements engineered into the immobilization system by the engineering department under Macy. Fremont, as was mentioned previously, is the second plant at which Hormel has installed the immobilizer system. (There are two at Austin.)

Improvements incorporated into this method start at the very beginning. It was decided to lessen the time required to drive the hog to the holding pen. Murphy says the less time the hog is in motion from the livestock pens to the immobilizer, the less risk there is of exciting the animal. The unexcited hog is easier to handle. The noise level in the holding pen and immobilizer feedway was reduced.

Spent compressed air used to operate the control gate feeding into the immobilizer is exhausted outdoors, removing a source of noise that might excite hogs. The distance between the control gate and the point at which

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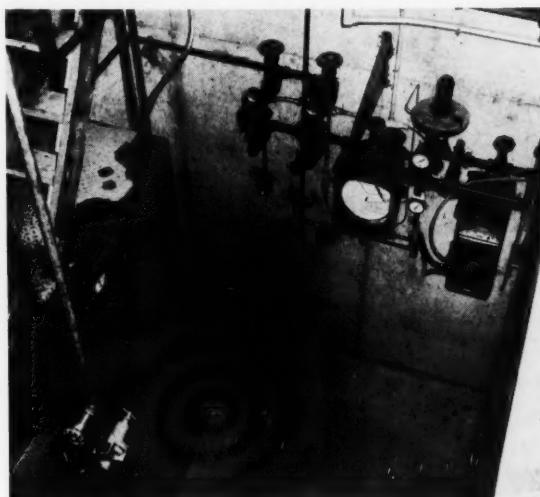
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the immobilizer impeller bars nudge the hog forward has been lessened. The hog now moves from gate to impeller bar. Grid type steel flooring has been installed at the immobilizer entrance to assure the hog good footing. The plant also has a high level of natural light which may help to quiet animals.

Construction of the immobilizer itself has been improved so it is now virtually air tight. Various component parts are welded together. Gas consumption per hog has been lowered.

The system has been coordinated through light type



CO₂ STORAGE unit and controls are adjacent to immobilizer tunnel.

controls from the gambrel table to the feed gate. A red light flashes when the dressing chain is down, a white light when it is slowed down and a green light when operations are normal.

Another improvement is the splitting of the control gate into two leaves which open faster and are more positive in restraining the next hog.

In the new dispatching operation, hogs are driven to the holding pen. Here they are hand showered to cool and quiet them. The driver directs them into the two pipe rail feedways leading to the control gate. From the feedway, another operator directs the hogs into the immobilizer conveyor by a coordinated use of the control gate and an electrical prod pole. Impeller fingers guide the hogs into position and keep them separate.

Once in the immobilizer tunnel, the hog is quickly anesthetized.

The level of CO₂ is kept at 68 to 70 per cent concentration through controls. Each of the two Pure Carbonic converter units holds enough dry ice for about three days operation and sublimation of dry ice is controlled.

As at Austin the immobilizer can be vented in 20 to 30 seconds.

The immobilized hog is discharged where the prone sticking operation begins. The hog glides off the discharge conveyor of the immobilizer onto the prone sticking conveyor. Its glide is aided by an employee who places the hog in the proper position for the sticker. To help the positioner place the hog properly, the glide off has a roller section, lessening the physical effort required for the task. Glide off rollers were installed after experimentation with a wheat sack to determine the proper angle.

POSITION IMPORTANT: Determination of the correct hog position for prone sticking and bleeding needed con-

siderable experimentation, states Murphy. The hog's shoulder section must clear the left hand edge of the table top conveyor carrying the hog through the bleeding cycle. (See page 19 photos.) If the head alone projected beyond the leading edge, the opening would tend to close and the blood to clot, impeding proper bleeding. However, if the shoulders are beyond the edge, the skeletal structure of the animal keeps the wound open, states Murphy. The manner of sticking, to be described later, also is critical to proper bleeding.

The protruding portion of the animal cannot be allowed to hang loosely beyond the edge as this too would impede bleeding. To get the proper design of a supporting medium, Hormel designed hair pin supports that are recessed at the edge of the conveyor. The hair pins are made of $\frac{1}{8}$ in. black iron and extend from the edge over the blood trough a distance of 16 in. The thickness of the hair pins was dictated by necessity as lighter gauges failed to withstand wear and tear.

The positioner adjusts the hog for sticking—shoulder section over the left hand edge of the conveyor and at an angle of approximately 15 deg. in relation to the table top conveyor slats. The degree of positioning places the head section slightly below the rest of the body, assuring a good flow of blood once the incision is made. (See photo on page 19.)

The sticking method is critical for complete bleeding, says Murphy. The incision is made upward and tilted to the right or slightly away from a horizontal plane. This cut severs both the carotid and jugular vein. The angle of the cut is vital because in the prone position the neck section, which normally is cut into in vertical sticking, is off center and below the point of the breast bone. If the incision were made in the usual manner on the horizontal plane, the weight of the sagging jowl would tend to close the wound and hinder proper bleeding. By making the incision at an angle, the jowl weight pulls the incision into a triangular opening so that blood flows freely. The wound stays open, Murphy emphasizes.

A noteworthy feature of the prone sticking technique is that all conditions assure a perfect incision everytime. Shoulder-stuck hogs are completely eliminated. Animals come to the sticker motionless. With one hand, he lifts the left leg and then leisurely and precisely makes the



EXAMINING blue prints of new system are (left to right) C. J. Carlson, rendering supervisor; Dick Johnson, pork supervisor, and Harry DeLaney, plant engineer, all of the Fremont staff.



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stick. At the time of the NP reporter's visit, the chain was moving at 500 hogs per hour. The sticker washed his hand after about every third stick and steeled his knife after six. His actions were unhurried. He did not need to steady a swaying animal as he made his incision. Furthermore, his footing was secure as the floor was free of blood and not slippery. The sticker's working conditions are free of any blood spatters. The unspotted uniform noted in the picture is standard.

Blood gushes out of the hog and flows directly into the trough. The

TABLE 1: BRUISE TEST RESULTS AT HORMEL PLANTS

December, 1955 and January,
February and March, 1956

Plant	Fort Dodge	Fremont*
Number of hams boned	917	909
Pieces internally bruised	86	18
Internal bruise percentage	9.37	1.98
IB in shackled leg, pieces	81	
IB in unshackled leg, pieces	5	
IB in left leg, pieces†	7	
IB in right leg, pieces‡	8	

*Conventional shackling and sticking.

†Prone sticking.

‡Statistics for three months only, January-March, 1956.

trough is 20 in. wide at the top, or just wide enough to contain the shoulder section. The table top conveyor travels a distance of 112 ft.

For approximately 80 ft. of this flight the immobilized and stuck hogs travel under a hold-down belt. The belt is approximately 24 in. wide and covers the torso and hind of the animal. The belt rides freely with a controlled degree of slack that allows it to cover the carcasses. At intervals there are 15 hold-down bars which ride over the top of the lower flight of the hold-down belt. The bars, which weigh 125 lbs. each, are shaft mounted and pivoted to ride upward and over the oncoming hog carcasses. (See page 19.) A dog prevents the bar from coming too far downward. The weight of the bars pressing on the hogs, and on the belt that presses down on the rest of the prone-stuck carcass, keeps the animals aligned. While none of the animals regains consciousness, a few are active in a reflex spasm. The hold-down belt holds these animals in position.

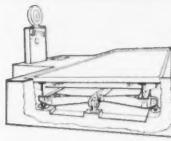
The outside end of the trough has a snout rest made of two pieces of pipe to hold the snout in position as the animal is moved upward.

The steel slatted table top belt is made of black iron 5/16 in. thick and is 53 in. long. This is slightly in excess of requirements, states Murphy. The table top conveyor moves at an

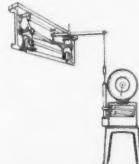
[Continued on page 40]



When you STUDY COSTS it pays to take a plant-wide look at WEIGHING



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TRUCK SCALES



TRACK SCALES



BENCH AND
PORTABLE SCALES

A MODERN WEIGHING SYSTEM can make a big difference in cost control and profit in your plant!

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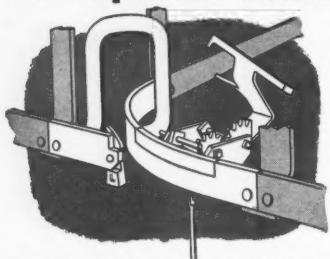
"TOUGHIE" is 1st in SAFETY, too!

Why take a chance with other Wraps when you can be sure with TOUGHIE, the number-one oiled Loin Wrap. TOUGHIE reduces moisture loss . . . prevents sliming . . . freezerburn . . . and discoloration. TOUGHIE'S friends also deserve your careful consideration: Freezewraps, Bacon Wrappers, and the new "3-C" Carcass Wraps. ALSO, don't forget our individually styled Frozen Food Overwraps.

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Easy to add to your present track system, the Le Fiell all-steel switch comes as completely assembled unit, including curve, ready to bolt in place. All joints are made at track hangers for accurate alignment with adjoining rail. Saves three-fourths installation time.

Available in all types for $\frac{3}{8}$ " or $\frac{1}{2}$ " x $2\frac{1}{2}$ ", $\frac{1}{2}$ " x 3" or 1-15/16" round rail.

Write:
Le Fiell
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LEFIELL

Pork Packer Plans Pilot Irradiation Operation

A medium-sized pork packing firm, Reliable Packing Co., Chicago, plans to install a pilot operation this year to investigate the potentials of irradiating its meat products. The venture will be a "first" in the industry for a company of that size.

Experiments in irradiation preservation heretofore have been confined for the most part to government installations and to laboratories of research organizations, universities and large, national companies in the food field.

John E. Thompson, Reliable president, in a memorandum to supervisory personnel, said that irradiation seems to hold promise for improving meat products and the firm will begin exploring this in its own pilot operation before the year's end.

Attached to the letter was a series of abstracts that summarized some of the facts and findings of research workers in the field of food irradiation. The supervisory personnel were told to acquaint themselves with the literature and prepare for the exploratory venture into this new phase of food technology.

House Gets Bill to Permit Short-Term Trip Leasing

A bill (S-898) to limit the authority of the Interstate Commerce Commission to regulate the duration of trip leases by carriers of agricultural commodities was passed by the Senate recently and sent to the House.

The measure would permit trip-leasing by such carriers for periods of less than 30 days, thus overruling a regulation of the ICC scheduled to become effective on July 1, which would have prohibited trip-leasing for such short duration.

The bill had strong support from farm organizations and has been a source of controversy in Congress since 1951, when the ICC first proposed to regulate the duration of trip leases. The ICC order has been postponed successively since that time.

N. Z. To Make Trial Shipment Of Treated Meat To Britain

New Zealand has indicated that trial shipments of antibiotic-treated meats will be made to London in the near future. The purpose of the experiment is to determine the effectiveness of antibiotics in reducing waste and spoilage of meat, particularly during the shipping period. Selected lots of frozen and chilled beef,

lamb and mutton will be treated prior to shipment and the meat will be examined at various times while enroute to the destination.

Exports of frozen or chilled meat from New Zealand are now limited by the distance from import markets. It is believed that waste and spoilage occurring during the shipping period can be materially reduced by the antibiotic treatment. If the new techniques in meat preservation are successful this may do much to promote exports of these products. Prices to producers are likely to be higher and prices to British consumers lower.

Sheep Council Sets Budget For Lamb and Wool Ads

Allocation of \$800,000 for lamb and \$600,000 for wool advertising in the fiscal year beginning July 1 has been made by directors of the American Sheep Producers Council, Denver.

The council's 16 directors, who represent nine affiliated associations, heard proposals from the two advertising agencies retained for lamb and wool advertising, as well as from other groups with programs to aid the sheep industry. Further details will be worked out when the Council directors meet again May 21-23 in Denver.

G. N. Winder of Craig, Colo., council president, named three interim committees to investigate all programs further. I. H. Jacob, Salt Lake City, is chairman of the lamb committee.

Funds for the council's lamb and wool advertising will come from a 1¢ a pound deduction from wool incentive payments to be made to all domestic producers.

M.I.T. Schedules Summer Food Technology Program

A series of conferences in modern food technology will be presented by the Massachusetts Institute of Technology, Cambridge, in a two-week special summer program June 18-29.

The developments of the past decade in the broad field encompassing foods, the impact of these developments on the food industry, and present research trends in foods will be discussed.

Special attention will be devoted to new developments made by the M.I.T. department of food technology in rheological measurements of foods, radiation sterilization, automation and the food industry, and knowledge of nutrition.

Full details and application blanks may be obtained from the Summer Session Office, Room 7-103, Massachusetts Institute of Technology, Cambridge, 39.



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Duplex crinkled waterproof kraft (gum adhesive), and combinations of burlap or cotton and waxed, crinkled, or laminated kraft paper . . . with or without drawcord. Bonded with pure vegetable adhesives, printed or plain. MEET ALL U.S.D.A. REQUIREMENTS.

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Personal service and prompt
shipments from 30 nationwide
Branches and Sales Offices.

Conference on Industrial Nuclear Technology Set

A look into the future will be one of the highlights of the Industrial Nuclear Technology Conference to be held in Chicago May 15 and 16.

Five leaders in the field of nuclear energy will tell what developments can be expected in the next five years in the non-power industrial applications of atomic energy.

The conference, to be held at the Museum of Science and Industry, is being co-sponsored by Armour Research Foundation of Illinois Institute of Technology and Nucleonics magazine.

Speakers at the look-ahead session will be Dr. Donald J. Hughes, senior physicist, and William A. Higinbotham, head, electronics division, Brookhaven National Laboratory; Dr. Joseph J. Katz, senior chemist, Argonne National Laboratory; Dr. John C. Bugher, director, medical education and public health, Rockefeller Foundation, and Dr. Leonard Reiffel, manager, physics research department, Armour Research Foundation.

A technical session on biological applications is set for 9 a.m., Wednesday, May 16. Speakers will be Dr. Walter M. Urbain, associate director of research, Swift & Company, sterilization and pasteurization; Dr. Sheldon W. Wolff, biological division, Oak Ridge laboratory, plant and animal development; Dr. Charles Rice, head, radiochemistry research department, Eli Lilly and Co., medical studies, and Dr. Gioacchino Failla, College of Physicians and Surgeons, Columbia University, radiation hygiene.

British Perfect Process To Take Fats from Bones

A revolutionary process for extracting fats from bones has been perfected in Britain after seven years of research, according to the British Information Service. The major discovery was that in certain conditions prevailing during pretreatment of the raw material, fat contained in bone cells can be set free and separated by thermo-mechanical means after the bones have been crushed to size.

The entire operation, from the loading of the bones onto the conveyor feeding the pre-treater to the separation of the released fats, feeding stuffs and substantially degreased bones, is said to be automatic and semi-continuous. Dr. E. M. Vyner, Sheppy Glue & Chemical Works, Surrey, England, states that certain disadvantages, such as contamination by solvents in the finished process, are absent in the new method.

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A Unique Package -- Helps Tarnow Grow, Aids Sales Effort

HOW to overcome sales resistance was the major problem facing Paul Tarnow when he established Tarnow Food Delicacies Co., Tampa, Fla. As a newcomer to the sausage manufacturing industry, he found most retail meat market managers unwilling to take another line of sausage products, particularly one that had no established appeal. They also felt that their showcases had a sufficient variety with existing brands.

Tarnow decided he would have to offer retailers either a new sausage product, extra service or a different package that would overcome this resistance. He believed that a combination of any of these factors should increase chances of acceptance of his sausage meats. Examining his market area, Tarnow observed that many supermarkets were preparing their own packages of variety sliced sausage meats. However, the stores had neither the space nor the equipment to do this economically.

Consequently, Tarnow elected to use the variety sliced sausage meat package as his sales wedge. Retailers accepted this package service as it was new to their market and also eliminated package assembly on their part. Today, Tarnow has three different variety packages which account for about 40 per cent of his volume.

From his prior experience in the

sausage industry Tarnow knew that the production of a multi-item package could be performed more efficiently at the sausage kitchen level. The problem was to design a suitable package and to plan a production line that would utilize packinghouse slicing and packaging equipment advantageously. In both of these instances he had excellent cooperation from his suppliers who helped him select his four package designs and set up his assembly technique.

For its assorted package line, the firm uses three types of colored labels supplied by Miller & Miller. Because of their size these labels make a good point-of-sale display in the showcase. They are as large as some point-of-sales display materials.

The large party packages are made of three items. The variety and snack pack have four items. The three party pack meats also are packaged in long two stack single item packages. (See photo). These longer packages, which hold six or eight ounces, also have good point-of-sale display value in the showcase. The four and three sausage item packages come in 14 and 12 oz. units.

Management reports that the large specialty package has secured a limited retailer acceptance of the regular six and eight ounce packages.

For its packaging operation, the

SCHEMATIC DRAWING to scale on right shows package line setup. Numerals indicate operators who appear in sequence from top to bottom at left. Note ample work area provided for each operator and coordinated flow of product from slicing to cartoning. Packaging room has good illumination and light colored walls.

plant installed a Miller & Miller Slice-N-Pakit line which features continuous conveyor assembling and sealing. Two U. S. slicers which slice and stack to a weight count are located at the head of the line. Since each slicer handles two loaves simultaneously, output from the two machines provides necessary sliced product for assembly of the variety packages.

Operator No. 1 (see photos and flow plan) takes the two stacks from the first slicer, places them on a greaseproof board and transfers them to the second slicer belt. Next, operator No. 2 places the other two varieties on the board. The board then travels to the third operator who weighs the package on an Exact Weight unit and places it on the table adjacent to operator No. 4 who cuts rolled Saran to sheet size. Saran was selected as it gives a tight seal and is believed to extend shelf life.

A study of the layout will show that the line also can slice and package either one or two sausage items with the same crew. In this case one employee operates both slicers. Operator No. 2 checks weights products from the additional slicer. Sausage is brought to the scale by the slicer belt.

If the three-sausage package is being assembled then the fourth stack is packaged in a smaller six ounce package, as part of a concurrent operation. If the 14 oz. package is being assembled then the extra item is wrapped in the eight ounce size. To attain the 14 oz. weight, one slicer must produce eight ounce stacks. The other slicer produces three ounce stacks.

By employing this technique slicers are employed to capacity at all times and no extra storage and handling of sliced product are needed. The same basic crew handles all package sizes. Larger packages use the slicer machine output and require more time for sealing as their handling requires more care. The six and eight ounce packages, because of their size, are assembled more rapidly.

The sheeter, operator No. 4, flips



VARIETY PACKAGES created by Tarnow possess eye and appetite appeal.

meats onto the film diagonally. In making the sheet cut, she pulls film out with one hand, using the other to hold the film taut. Operator No. 5 brings the film sides in over the baseboard and then tucks the two ends over the bottom. She then guides the package under the first two roller sealers mounted directly over the conveyor belt. The sealers have Teflon belting and are controlled thermostatically to assure a perfect seal.

Operator No. 6 places the printed label over the seal and guides it under the second conveyor sealer which affixes the heat sensitized label to the package. The final operator inspects and cartons the packages. She keeps tab on the amount of product packaged and controls line production.

The sealed package has good product visibility on one side and a colorful reproduction of the product on the other side. Retailers are cautioned to place meats face down with the label side up to protect the product against light fading.

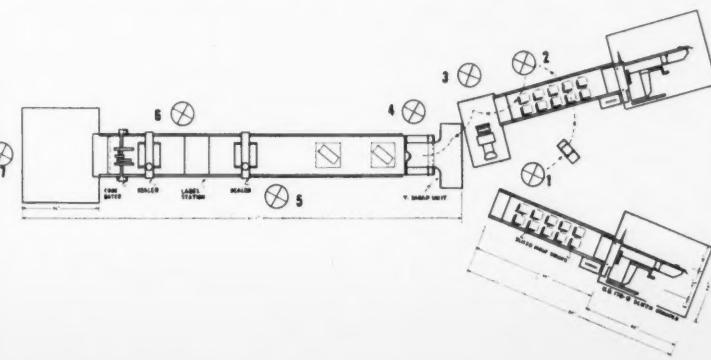
There are several reasons for acceptance of his combination package, states Tarnow. To gain low unit assembly costs, a multiplicity of slicing units is required which the retail

stores do not have. The packaging line takes up valuable retail store space which can be converted to sales area. In any slicing-packaging operation, retailer costs are higher than packer costs. By combining some of the less expensive sausage meats with more expensive ones, the variety package is able to carry a better unit markup to improve the retailer's gross. It increases volume by selling a large unit and generally encourages purchase of supplemental smaller single sausage packages. The assorted package also acquaints the consumer with a wider range of sausage items.

In the large packages, the party-pack features a full color reproduction of meats under product identification. The background is a green garnish which accentuates sausage color. Captions are large making identification easy. The variety-pack features a large platter display of various meats. Ingredients are listed to the right of the product. The snack-pack features a suggested serving showing how product may be served for an appetizing buffet. Again products and ingredients are listed directly below the picture. The six and eight ounce packages have actual slice size pictures of the sausage. Brand and product identification are easy to read.

Lettering size selected was determined by retail merchandising conditions. Since packages would be displayed in consumer show cases it was essential that the type be large and bold enough to get readability at a distance. Similarly, the price islands are large. The retailer can mark the price in clear and easy-to-see numerals. This also reduces errors during retail store checkout.

All the packages are cartoned in a standard shipping container, each of which is stamped for identification.



15 More Firms Seek Refund Of City Inspection Fees

Fifteen more meat packing firms in Columbus, Ohio, have asked the Common Pleas Court to order the refund of fees collected by city officials for meat inspections between April 1, 1954, and March 1, 1956.

The suit, which seeks the refund of \$63,570.95, is similar to one filed earlier by David Davies, Inc., attacking the constitutionality of a city ordinance under which the fees are collected. The suit charged the fees "have no relation to and are grossly in excess of the actual cost of the inspections."

Packing firms filing the latest action were: Brunner Brothers Packing Co., Buck's Meat Market, Campbell Bros., Everman and Co., Franklin Packing Co., Fred Henkel, William Karn and Sons, Kelly Packing Co., Ray Hoover and Sons Packing Co., Hunt Packing Co., Maier Brothers, Schuman Provision Co., Inc., Teeters Packing Co., Ohio Packing Co., and Keller and Roth.

Swift Spends \$35,000,000 For Consumer Packages

"Consumer packages are so vital today that they can spell the difference between success and failure," the current issue of *Swift News* points out.

The importance Swift & Company places on these merchandising aids is evident in the firm's annual expenditure of some \$35,000,000 for consumer packages.

Buyers from Swift's purchasing department, the company magazine says, "know that Swift packaging must be attractive, smart and interesting if it is to capture the attention of the shopper. So they are in every market where containers are offered. They're looking for something new, something better—an exciting color, a better presentation of the printed matter, a container that will best fit the character of some one of Swift's food items.

"This is big business, one of the most important and challenging jobs the purchasing department offers today."

House Bill Would Limit Livestock Price Drops

A bill designed to prevent what its sponsor called "sudden and unreasonable" decreases in the price of live hogs and cattle was introduced in the House April 9 by Rep. Gross (R-Iowa).

The measure (HR-10337) would limit the extent to which livestock prices at posted stockyards could

drop on any given day. The daily price drop on hogs would be held to 10c per cwt. and on cattle, 25c per cwt. Drops would be figured from the average price paid for the same grade of livestock on the preceding day.

Similar bills have been introduced by other Congressmen previously but were never passed.

Seek New Casing Colors

A suggestion has been made by Wm. J. Stange Co., Chicago, that meat processors and their trade associations might ease the situation created by the delisting of the casing color FD&C Orange 1 (certification ended February 14) by asking the Food and Drug Administration to permit the use of Orange 1 pending the development and testing of new colors suitable for tinting casings.

The Stange company reports that it has developed a new color known as Orange B which, in regular sausage production under direct supervision, has shown definite advantages over Orange 1. Since Orange B is a completely new dye it must be subjected to exhaustive tests on experimental animals before being accepted for certification by the Food & Drug Administration. A preliminary 16-week test on rats performed at the University of Chicago in 1954 caused Orange B to show up well against Orange 1.

To set up the full scale, two-year test required by Food & Drug, the department of pathology, University of Chicago, and the department of pharmacology, Food & Drug Administration, have established a recommended procedure which is already underway at the University of Chicago. The tests will be made on 360 rats, 600 mice and 24 dogs. Based on the results of the 16-week test in 1954 and other current toxicological work, the Stange organization is hopeful that Orange B will become eligible for certification.

Vegetarian Stronghold Concedes, Will Serve Meat

Meat has broken down one of the last remaining strongholds of the vegetarian diet champions.

The Battle Creek (Mich.) Sanitarium has reversed its 90-year-old policy of serving no meat. Roast beef, lamb, chicken and turkey will be added to the menu to step up the protein content in patients' diets, Dr. James R. Jeffrey, medical superintendent, announced.

One of the chief proponents of no-meat diets in the United States was Dr. John Harvey Kellogg of the sanitarium, who died in 1943.

Oregon Lists New Rules on Livestock Entering State

The Oregon State Department of Agriculture has announced new regulations, effective this week, on inspection of livestock brought into Oregon.

No livestock or poultry affected with or recently exposed to any disease, or originating from a quarantined area, can be transported into Oregon hereafter until granted department approval. Exceptions are animals approved for interstate shipment by the USDA.

All animals must be accompanied by an official health certificate which becomes void 30 days after issuance. A copy of the official health certificate must be forwarded immediately to the State Department of Agriculture, Salem.

Livestock which do not meet these requirements may enter the state with department authorization on two conditions: (1) that the consignee, owner or purchaser hold the imported livestock pending further investigation, and (2) that the livestock be disposed of if infected with, exposed to, or a carrier of disease.

All animals shipped to Oregon public stockyards must meet state health requirements before being released for purposes other than immediate slaughter.

FTC Says USDA Has Control Over Oleo Ads of Packers

The Secretary of Agriculture and not the Federal Trade Commission has jurisdiction over advertising of oleomargarine by meat packers, the commission decided this week, confirming an earlier ruling by one of its hearing examiners.

The commission dismissed a charge that Armour and Company, Chicago, falsely suggested that its Cloverbloom 99 margarine is a dairy product, in violation of the FTC Act, by advertising that the margarine was "churned a full hour in real churning."

Armour denied that the advertising was false because, it said, the margarine actually was churned in real churning. Armour also claimed that the advertising was under the exclusive jurisdiction of the Secretary of Agriculture.

In dismissing the charge against Armour, the commission said that, under the Packers and Stockyards Act, the Secretary of Agriculture "is empowered to enforce honesty and fair dealing" in the advertising of margarine by meat packers. This, the FTC said, took the advertising from under the commission's jurisdiction.

A Packaging Feature



TWIN pack introducing pork sausage.



Ol' Smokey Has a Big First Year as Salesman



AFIRST anniversary sale kicks off in Los Angeles this month for a 34-year-old company!

Coast Packing Company's president, Anton Rieder, really feels that his firm has something to celebrate, for a year ago it took a big gamble: Would a completely new brand name and package design—pitched at quality rather than price—pay off?

Here's the answer: One year after introducing its first "Ol' Smokey" package, a one-pound bacon pack,

PICTURED HERE are some of sausage and smoked meats brought into Ol' Smokey line; typical demonstration marking first anniversary celebration, and Ol' Smokey label on trucks and station wagons.



the firm now has a whole "family" of "Ol' Smokey" products on the market—hams, smoked picnics, cooked ham, and a full line of sausage products.

"Today it's a constant challenge to production to meet the demand," says plant superintendent George E. Smith. In fact, it's pushing the company into considerable expansion, aimed at doubling current capacity. Construction of some smokehouse and office facilities is already underway and the rest is in the planning stage.

Coast's R. B. "Dick" McChrystal, sales manager, reports, "The new package and name caught on right away. It seemed only logical to follow it up with a complete line of items using the same quality appeal and carrying through the same brand name and package design. So we came out with this lineup, in this order, during our first year: whole ham; picnic ham; cooked ham; a sausage line of bologna, salami, frankfurters, New England in Cryovac; 1-pound lard; bacon in 2-lb. units, thick-sliced; foil wrapped bacon, and loaf items."

"We're now reaching about 3,000 markets in the Los Angeles area—that's considerably greater than a year ago—and have a good share of the market," McChrystal says.

Now comes the first anniversary sale for "Ol' Smokey." The company is using it to launch another new

product: an 8-oz. pack of pork sausage links. The introductory sale has a novel approach: A package of sausage links will be attached to the window flap of the one-pound bacon package and sold as a combination.

With this combination deal will go some hefty promotion on radio, TV, and in newspapers. Retail outlets are to get large-size blow-up reproductions of "Ol' Smokey" bacon packages marked "Anniversary Sale," plus out-size buttons and ribbons for store people, demonstrations, and flowing banners on Coast's trucks.

To stimulate dealer and market interest, a special program is being aimed at 2,000 dealers and retailers. It will consist of a mailing campaign featuring double package samples.

"However, it's been surprising to us over the last year," McChrystal told the PROVISIONER. "Price hasn't seemed to be the factor with the customer. The things that pushed us along were the catchy, appropriate - sounding name, the black-and-gold antique-lettered package, and high quality. Our year's program didn't at all require the extensive advertising and promotion budget that could reasonably be expected when you introduce a complete line under a new name. We kept a modest but consistent program going in the standard media."

"There's one gratifying tribute to a 'clean-looking' type of package design, as well as box-type of packaging: We find quite a few market operators making use of our display material where they hadn't taken a thing previously."

Packages are the Mullinix window type, of heavy paperboard and using a double lock in the back. The design—white background with black and gold lettering—is varied enough to accommodate the non-boxed items such as sausage and ham.

Since the PROVISIONER's initial coverage of Coast's new activities on April 9, 1955, the firm has added to its fleet of delivery trucks with several station wagons. And they are, naturally, all white with the "Ol' Smokey" label neatly displayed (see photo on the preceding page).

Coast's package design was adopted originally because it possessed an old-time, homely flavor and clean simplicity which, it was hoped, would compete successfully with the sometimes garish blocks of color adorning retailers' meat cases. Examination of retail displays convinced Coast management that while some modern packages stand out as individual units, they may confuse consumers and lose identity when massed with others.

MAXIMUM SALABLE LIFE

for fresh meats can be achieved by use of proper packaging materials and methods

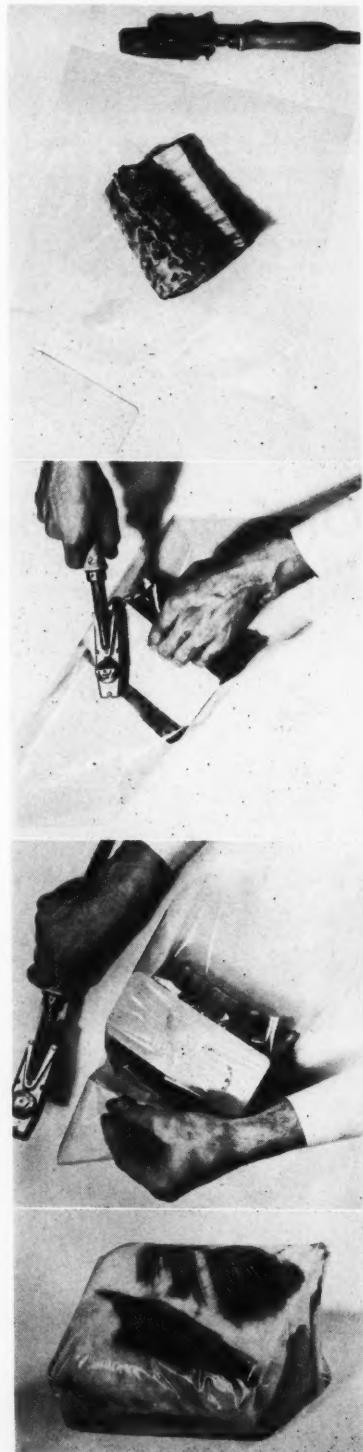
RETENTION OF BLOOM on packaged fresh meats can be prolonged through the use of proper packaging materials and packaging techniques. In a summary of suggestions on fresh meat packaging with sheet film and hand sealers, American Viscose Corp. recently pointed out that the choice of film poses a special problem. While it is essential to good color retention that oxygen be admitted to the package, excessive moisture loss should be avoided. At the same time the surface of the meat must be relatively dry to impede mold growth.

Moisture-proof cellophane is available which has a water-resistant bonded coating on one side only. The wettable side is placed next to the meat. This side of the sheet absorbs the moisture on the meat surface. The outer side prevents the escape of moisture. Both sides of the sheet permit transmission of a moderate amount of oxygen sufficient to preserve the bloom and color of the cuts. The wettable side of the sheets is plainly marked on the shipping carton and, through experience, can also be distinguished by touch. The film has good wet strength, seals instantly, and has excellent wearability to withstand self-service handling.

In sealing techniques there are several simple steps that result in a better fresh meat package. The face of the film where the seal occurs never should be allowed to become greasy. The grease, upon heating, becomes a barrier that prevents direct film contact. For a similar reason, bunching of film at the seal should be avoided, especially with the heavier gauges on large and irregular shaped cuts. Bunching prevents proper heat penetration and distribution needed for a good seal.

The sealing iron temperature should be correct. If it is too cold, the film will not seal. If it is too hot, the iron

STEPS IN FRESH MEAT packaging which prolong the bloom period: At top are tool and materials used. The second photo shows how board is placed over the bone with the meat cut on the diagonal with the film. The seals are made against the board. The final photograph shows the finished package in which meat bloom and color will last two to three days.



will scorch the film and the latter will smoke excessively. The usual tendency with most workers is to keep the iron too hot. Hand irons with thermostatic settings should be employed. The film buildup on the iron should be removed periodically as this acts as an insulator preventing proper heat transfer.

For the best seal, the wettable inner side should be placed on top of the outer oxygen permeable side. Consequently, if the corners of the sheet extend out beyond the package, they should be folded under before sealing. They should not be folded back.

To prevent excessive film fracturing, the supplies should be stored at 70° F. in a room having a relative humidity within the range of 40 to 45 per cent.

The wettable side of the film should always be placed next to the meat to avoid discoloration; if the wrong side is placed next to the meat it will discolor within three hours.

Pressure sensitive labels should not be placed on the cellophane where it contacts the meat, as the label will prevent oxygen transfer and cause rapid discoloration.

As one of its recommendations, Avisco recommends placing a grease-proof board at the back of the package against which all heat and labels are applied. This technique also prevents scorching of the meat with the heating iron (see top and second photos on page 34).

Temperatures over 32° F. in display cases cause graying within a 24-hour period. On the other hand, too low a temperature causes freezer burn.

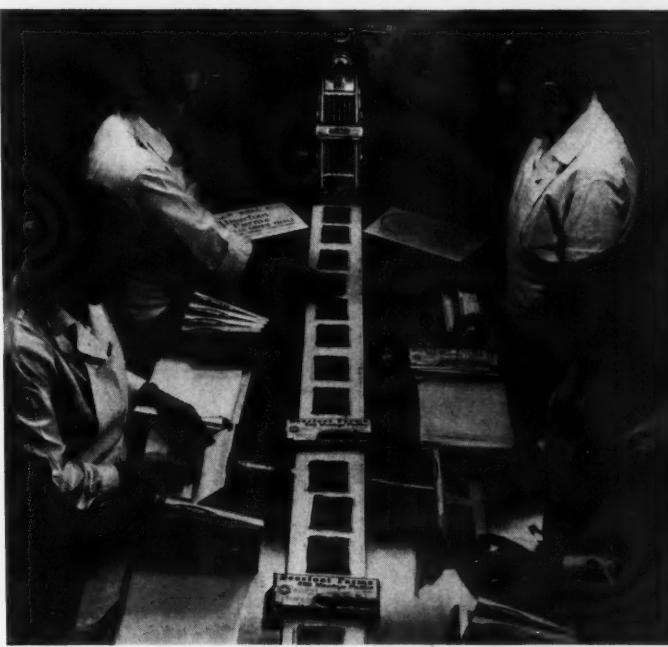
Ground beef can be kept salable longest by frequent grinding, loose packaging and wrapping.

In wrapping bone-in-cuts, it is recommended that the bone side be placed up and the grease-proof board placed over the bone. The meat also should be placed on the diagonal as this allows sealing with the confectionery tuck which gives a taut seal (see photos on page 34).

The seal is made against the board with the ends pulled over and sealed and then the sides tucked in, pulled in and sealed. This technique protects the film against bone rupturing and the meat against sealer burns. It allows the customer quickly to judge the eye of the meat and the degree of finish, thereby minimizing excessive package handling.

With good packaging techniques and proper wraps, fresh meat will retain its salable bloom and color for two to three days.

Making New Patties at Deerfoot Farms

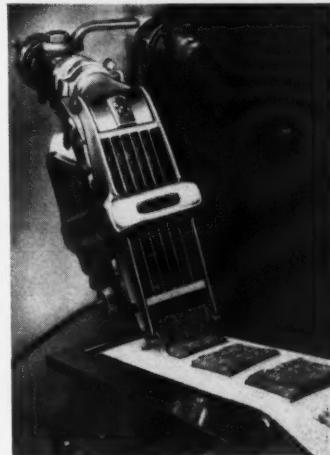


After years of production of its widely-known pork sausage in link and country roll form, Deerfoot Farms Co. of Southboro, Mass., is turning out the specialty in patty shape, as shown in the accompanying meat plant photographs.

The machine of the Needham Manufacturing turns out 80 2-oz. patties per minute when attached to a conventional stuffer. The patties are deposited on paper as they come from the stuffer and are carried by a belt conveyor to the packers who place four of the units in a rectangular box. The sausage is distributed either in the frozen or refrigerated state.

The package for the product consists of a greaseproof carton with aluminum foil overwrap featuring serving suggestions and instructions for preparing the sausage.

According to Albert Lewis, president of Deerfoot Farms, the new sausage product is already a success and repeat orders and new sales are increasing each week.



Slaughterhouse Inspection Change Proposed in Utah

Proposed changes in slaughterhouse inspection procedures in Utah were among matters taken up by a meeting of the State Board of Health which was held recently in Salt Lake City.

Dr. James Z. Davis, board chairman, proposed that meat slaughter-

house inspection in the state be transferred from the State Agriculture Department to the State Health Department.

He also suggested enactment in Utah of laws similar to those in effect in Kansas under which slaughterhouses needn't be inspected if the meat is sold entirely within the boundaries of the county where the livestock are slaughtered.

THE COMMON SENSE ANSWER TO... **VACUUM PACKAGING**

HOWARD VACUUM SEALER

Now you can vacuum package your lunchmeats, wieners, cheese and frozen tray-packed poultry for days ahead without risking losses from rewraps, discoloration, drying out, etc.

You'll sell more and you'll net more when you use the sensational HOWARD VACUUM SEALER which evacuates air and heat-seals in one simple, fast, fool-proof operation.

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Makes the perfect vacuum package. clear, transparent, air and moisture proof. Printable. Keeps perfectly in moist cold refrigeration.



FOR ADDITIONAL INFORMATION
WRITE TO

HOWARD PLASTICS, Inc.
BOX 651 COUNCIL BLUFFS, IOWA

New Zealand Interested In Exporting Lamb To The U. S.

Meat organizations in New Zealand have been looking into the possibility of exporting frozen lamb to the United States, the Foreign Agricultural Service has disclosed. It was reported that consideration is being given to shipping high quality chilled lamb by air freight to the U. S., particularly to the West Coast.

The trade feels that a limited quantity of such products could profitably be exported to the U. S. Certain officials have stated that business can be carried on only if high quality, packing and handling standards are maintained.

Trade sources in N. Z. have indicated that it is important that the U. S. market be developed slowly, and the seasonal nature of meat production here must be recognized in order not to interfere with our domestic marketings. Imports of meat may be opposed by producer organizations in the U. S.

Texas Beef Council Wins P.R. Achievement Award

The Texas Beef Council has been awarded the "Certificate of Public Relations Achievement" for 1955 by the American Public Relations Association, Washington, D. C.

The Council was cited for "meritorious service in the field of agriculture, for bringing about a 17 per cent increase in beef consumption in Texas." The Cain Organization of Dallas, which manages the Council's program, received a similar citation.

Data on Stabilization of Meat Scrap and Tallow

"Stabilization During Rendering," a booklet published by the American Meat Institute Foundation, reports results obtained in laboratory tests on addition of antioxidants to raw materials charged into the melter.

Data on stabilizing effects of antioxidants on rancidity of tallow or grease and meat and bone scrap or tankage during storage periods are illustrated by tables and charts.

Industry is Big, Growing

Canada's meat packing industry has an investment of more than \$150,000,000 in plants and equipment and spends some \$10,000,000 annually in expanding and improving its facilities, according to the Meat Packers Council of Canada. The industry employs nearly 25,000 persons whose annual earnings total about \$75,000,000.



MEAT from Iowa, Nebraska, Illinois, Colorado and Wisconsin move to market faster on an "Early Bird."

One day faster to the East— for any product—via the "Early Birds"—at no extra cost

To cut distribution costs in supplying Eastern markets with their daily ration of fresh meat, Western and Midwestern packers use New York Central's "Early Bird" service.

"Early Bird," the fastest rail service in the East, slashes as much as 24 hours off old freight schedules. The Chicago to New York City run is made in as little as 22 hours.

For the meat packing industry this means Eastern inventories, slaughtering and warehouse requirements are reduced. There's a saving of the cost of one icing for reefers, less shrinkage and spoilage of perishable commodities.

Freight cars arriving from west of the Mississippi and south of the Ohio Rivers merge with the "Early Bird" fleet at East St. Louis, Peoria, Chicago and Cincinnati Gateways. Local-origin freight departs on "Early Birds" from East St. Louis, Peoria, Chicago, Detroit, Cleveland, Cincinnati and Indianapolis for Buffalo, Boston and New York.

No matter if you ship perishables or general freight, routing shipments via New York Central's "Early Birds" means finer, faster service. Ask your New York Central Freight Representative to show you how the "Early Birds" can serve your needs.

Now... three more "EARLY BIRDS"

CHICAGO to BALTIMORE...

DETROIT to BALTIMORE...

BETWEEN

CINCINNATI and DETROIT...

Shippers and receivers can now save a day by routing freight via "Early Bird" service from Chicago and Detroit to Baltimore.

"Early Bird" fast, straight-through service between Cincinnati and Detroit (both ways) saves seven hours in shipping time.

New York Central System

Route of the "EARLY BIRDS"—the one day faster freight service

General Offices: 466 Lexington Avenue, New York 17, N. Y.

No Shackling, Few Bad Hams

[Continued from page 23]
10.5 deg. incline which further aids in proper bleeding.

The animal travels on the prone stick conveyor for approximately 3-1/3 mins. This is considerably less time than is required for vertical bleeding on a conveyor. However, Murphy points out that prone sticking bleeds the hog under ideal conditions. The animal is not subject to the tension and excitement of the conventional conveyor handling. The relaxed animal's heart pumps blood through the

wide-open wound as it lies prone.

At the discharge end of the conveyor, the animal travels free of the hold-down belt and then falls from the table top conveyor into the scalding tub. Currently, animals at Fremont are dropped into a preconditioning cold water dip and are then transferred into the scalding tub. Management plans to bypass the cold water dip and convey the bled hog directly into the scalding vat.

No pull-through chains are used in the scalding tubs. The action of the pump in the cold dip conveyor and

the pump, plus the action of the dunker bars, keep the hogs in proper movement during scalding.

Because of the fundamental engineering incorporated in the prone sticking conveyor, a five hp. electric motor provides its motive force. Macy points out that the downward return flight in part balances the power load requirement.

Another advantage of the new system lies in the elimination of shackles and their maintenance. Formerly an average of 30 shackles a night would require excessive maintenance. All had to be inspected constantly to assure proper metal thickness. Worn hooks on the shackle are responsible for falling animals. DeLane states the cleanup time for the area is about the same with both techniques. However, as was pointed out earlier, now the blood trough is washed with a minimum of water which, in turn, is dried in the blood dryer. Currently, the slat top conveyor requires a daily greasing. This is being simplified by use of a semi-automatic system.

In evaluating the new prone dispatching system, T. H. Hocker, vice president, states it will eliminate virtually all the cost of internally bruised hams which, last year, cost Hormel \$50,000 in paid claims.

The idea of investigating prone sticking came from research work conducted by a group under Dr. R. L. Kitchell, head of the division of veterinary anatomy, School of Veterinary Medicine, University of Minnesota. The project was under the direction and sponsorship of D. P. Mossberg, northwest regional manager, Livestock Conservation, Inc., Chicago. The complete findings of this original research project may be found in *Proceedings of The Seventh Research Conference*, (1955), The Council on Research, American Meat Institute, Chicago.)

Equipment manufacturing and marketing rights to the prone dispatching technique have been assigned under contract by Geo. A. Hormel & Co., to The Allbright-Nell Co., Chicago, which holds contractual rights to the immobilizer.

Role of Laboratory in Food Industry Told

The Griffith Laboratories, Inc., has published a booklet which presents the story of "behind-the-scenes" developments in the food industry. The history and research activities in formulating and processing food materials are depicted by a "picture tour" through the various research, experimental and other departments of this Chicago company.

HAVE YOU, TOO, REACHED THIS *New* PRODUCTION LEVEL?

Today hundreds of operators have established a continuous weekly big volume meat production that requires this new heavy duty extreme capacity BIRO Model 44. Meat retailing has broken through the old volume ceiling to a new, far higher plane of operation. BIRO alone anticipated and developed a power cutter for this new extreme application.



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ONER



TWO LIGHT and cheery dining rooms serve all Oscar Mayer employees. Shown to the left is the larger room which seats 360.

Cafeteria of Tomorrow Serves Oscar Mayer Today

THE concept of a strictly utilitarian cafeteria was thrown out the window by management of Oscar Mayer & Co., Madison, Wis., in designing its modern two dining room plant cafeteria.

Soft natural lights and muted background music, usually not associated with industrial feeding, combined with efficient service and wholesome food, create a leisurely dining atmosphere for company employees.

A harmonious color scheme is used throughout. Gray and tones of gray are used in floor tiling, matching color patterns in wall panels, center columns and ceiling. Yellow is used to brighten the north wall and a dramatic effect is achieved by use of a copper red tone on another wall.

Tables, chairs and cafeteria uniforms as well as trays, china and silverware were selected to fit into the overall color design.

Deep trough lighting gives the area a soft natural light to enhance the feeling of relaxation and comfort achieved by color and piped-in music. Double-paned tinted windows surround the whole floor to reduce daylight glare and give a pleasant view of the adjacent area.

Another method employed to cre-

ate a serene dining atmosphere was the installation of Terraflex flooring and an acoustical tile ceiling with a glass fiber backing. Uniform temperatures for maximum comfort are maintained by a multiple air conditioning system which is controlled electronically.

Ideas incorporated in the spacious dining area and ultramodern kitchen facilities were gathered during visits to many different plant cafeterias throughout the United States. Members of the planning, mechanical engineering and layout departments who made these tours crystallized their findings into a spacious and distinctive dining area and kitchen.

Operated by the company on a break-even basis as an employee service, the new cafeteria has a seating capacity of 536 and can serve 33 people per minute. The old cafeteria had a capacity of 330 people and could serve only an average of 14 persons per minute.

Easily accessible to plant and office employees and for the movement of supplies, the cafeteria is serviced by a kitchen staff of 15 full time employees. The cafeteria manager and his assistant, although not dietitians, are professionally trained and responsible

for the complete operation of the cafeteria, including menu planning.

Menus are planned for an entire week. The company uses a standard recipe plan and has sufficient recipes to provide several weeks of varied menus for the employees. Noon and evening meals feature three entrees plus a budget special and a feature special. Food is prepared in batches of 500 servings.

Andrew G. Wolf, personnel manager, says that the cafeteria averages 6,000 patrons daily or approximately 120,000 monthly. This total includes customers who come in for snacks. The cafeteria is also open for those who wish breakfast.

The two main serving lines get their food from a central kitchen by means of an insulated pass through for both hot and cold foods. A third serving line is used for snacks and made-to-order sandwiches. Hot rolls, pastry, pies and cakes are prepared in a separate company-owned and operated bakery.

Kitchen conveniences include stainless steel refrigerators, utensils and tables. Four tiled walk-in coolers, one for dairy products, one for meats, another for fruit and vegetables and one for miscellaneous foods, provide ample

LEFT TO RIGHT photos show: First, two serving lines which provide fast service in main dining area. Second, sparkling stainless steel kitchen designed for efficient, economical and wholesome food

preparation. Third, on right wall, four tile walk-in coolers containing ample refrigerated space for perishables. Note highly sanitary appearance of all the working surfaces and the utensils.



space at the proper temperatures.

A potato peeler is located near the dry storage area for work economy and a five hp. garbage disposal unit is used for all kitchen refuse.

A unique feature of the layout is a "cooking island" in the center of the kitchen for greater efficiency, safety and comfort. Food preparation and cooking are concentrated in this island equipped with stainless steel ranges, roasting oven and a bain-marie lighted by vapor-resistant incandescent lights. Air circulation to eliminate frying and other cooking odors is achieved by an exhaust hood and filters. Filters are removable and washable.

A contributing factor to the increased capacity of the cafeteria is the use of tray conveyors which carry soiled dishes to the dishwashing section. Both dining rooms, one with a capacity of 176 and the other 360 people, are served by separate conveyors for this purpose. Since patrons keep dishes on the trays during their meals, and then carry the trays to their respective conveyor, bussing is unnecessary and soiled dishes reach the dishwashers in an orderly flow. Incoming trays pass over levers activating micro switches which govern the flow of used dishes to the washers.

Dishwashing, a chore whether in the home or public eating place, is accomplished with minimum work. A wash unit carries plates and cups through thousands of nylon fingers and through three cycles of washing, rinsing and scalding water and soap, to a final sterilization rinse.

Efficiency of all cafeteria operations is further advanced by use of an inter-communication system. Cafeteria personnel can get in touch with the manager's office or other locations without delay to coordinate work loads and provide better service.

Designed and staffed to provide the 4,500 employees of Oscar Mayer & Co. with a varied menu of high quality foods at reasonable cost, the cafeteria won a merit award in 1955 presented by *Institutions Magazine* for having one of the finest implant feeding installations in the United States. Oscar Mayer competed with approximately 27 different types of implant feeding operations, which included hotels, hospitals, transportation lines, etc. Henschien, Everds and Crombie was the architect and D. C. Osterheld served as consultant. A. C. Bolz, W. B. Ahern, J. J. Bauer; N. H. Breiby and Wolf of Oscar Mayer helped design the facilities. Albert Pick and Co. and Samuel Olson Mfg. Co. were fabricators and installers of dining and kitchen equipment.



SHOWMANSHIP, SMORGIES SCORE HIT FOR PACKER

Showmanship and "smorgies" created quite a sensation at the recent "Food-o-Rama" show in Syracuse, N. Y., and the ideas already have paid off in increased sales and beneficial publicity for Pilgrim Packing Co., Inc., of Syracuse, reports Stephen Polacek, assistant general manager in charge

of sales promotion. Polacek (upper photo) had attractive girls dressed in Pilgrim costumes pass out samples (center photo) of Pilgrim brand franks and white hots. More than 70,000 samples were given to visitors.

Greatest impact came on the final day of the show when the "smorgie" (little smorgasbord) gimmick was unveiled. Other firms provided pickles, potato chips and hot baked beans, to be served in a souffle cup with hot frank samples. Demand was so great (lower photo) that the planned limit was abandoned and the treat was served steadily all day. Stores now are asking Pilgrim for demonstrations.



The Meat Trail...

New Mexico May Get First Federally-Inspected Plant

A new \$100,000 packing plant may be built in Raton, N. M., and leased to Raton Packing Co. by Gateway Packing Co., which was formed to provide modern facilities and working capital for the Raton firm. The construction program would be financed by sale of \$300,000 worth of Gateway's capital stock.

The expansion also would include a meat processing and locker plant in Albuquerque, which would cater to restaurants, hotels and home freezer owners, and a livestock feeding operation at Maxwell.

"If the entire stock issue is sold," a Gateway statement said, "we intend to build, according to federal specifications, a new plant just west of the present one. When this is done, our products will be federally inspected and graded. This plant will have about 11,200 sq. ft. of floor space and will cost about \$100,000 to build."

"It will be the first and only plant with federal inspection in the state. This will give the company tremendous sales advantages within the state and permit it to do business interstate."

Raton Packing Co. was founded in 1936 and operated for the next 17 years by B. B. CLARK. Owners incorporated the firm in 1953 with Clark as president and general manager, GEORGE B. KILE, an equal stockholder, and ERNEST EADS of Amarillo, a stockholder. Clark and Kile operated the business until January, 1955, when they sold their stock to Guarantee Reserve Life Insurance Co. of Fort Collins, Colo.

Members of Gateway's board of directors are: JOHN S. SHERRITT, Fort Collins, vice president of Guarantee Reserve; JOE B. DENNIS, Raton; GLENN D. MATTHEWS, Maxwell; Mrs. REOLA MAPLE, Raton; CHESTER O. CORZINE, Model, Colo., and Eads. Sherritt is president; Eads and Dennis, vice presidents, and Mrs. Maple, secretary-treasurer.

These Hot Dogs Are 'Hot'

Some people apparently will do almost anything for an Armour and Company hot dog, but this is not without its drawbacks. The Armour plant at Lexington, Ky., was entered recently by a burglar who broke a window and ransacked the office. The only thing missing was eight franks.



OPENING CEREMONIES of new supermarket in rapidly-expanding Fullerton (Calif.) area recently were assisted by executives of John Morrell & Co. Shown at Morrell display are (l. to r.): H. T. Quinn, Morrell vice president and director of sales; Dave Cantor, Raisins Market, and H. M. Smith, manager of the Morrell Los Angeles plant. Feature of display is talking "Mr. Ham," which provides a tape-recorded sales message. Several are in use in Los Angeles.

PLANTS

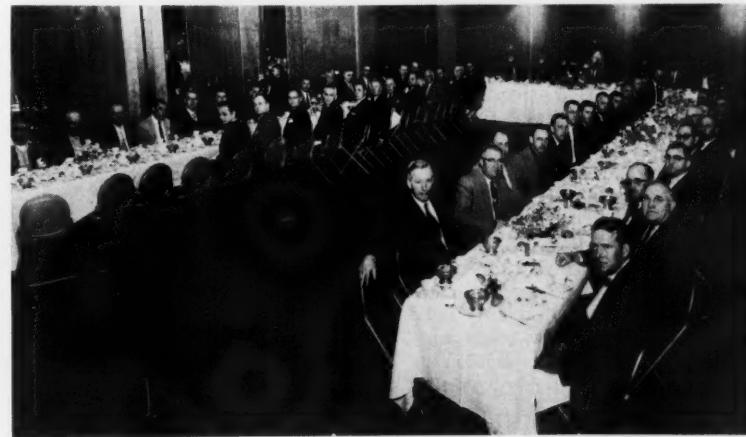
Penn Packing Co., Philadelphia, is breaking ground soon for the erection of a two-story hog slaughtering and pork processing plant at Armingo and Butler sts. in that city. The plant will have a capacity of 3,000 to 5,000 hogs per week. Slaughtering opera-

tions will be housed on the second floor and cutting and processing on the first. MORRIS FRUCHTBAMM of Philadelphia is the architect. The five partners in Penn Packing Co. are DAVID and MARTIN LIPOFF, BURTON ZEITS, DAVID FINGERMAN and ERNEST MILOU.

Del Monte Meat Co., Portland, Ore., has purchased Associated Meat Packers of that city and will use the Associated plant to slaughter livestock for the Del Monte processing operations, GENE MALO, vice president and general manager of Del Monte, announced. Slaughtering for Del Monte previously was done on a custom basis at other Portland area plants. The Del Monte firm was founded by Malo in 1940. FRANK L. SMITH, former owner of Associated Meat Packers, had operated that firm since 1929.

Neuhoff Brothers Packers, Inc., Dallas, plans to construct a \$500,000 addition to its plant. The two-story, 30,000-sq.-ft. addition will be used for beef holding coolers and freezers. The firm recently completed a new office building.

Plans for an \$80,000 expansion of Prairie Packing Co., Marion, Ill., have been announced by the cooperative's board of directors. Ten-year debentures bearing 4 per cent interest will be issued to finance the purchase of additional plant refrigeration and pro-



SECOND ANNUAL meeting of fast-growing Georgia Independent Meat Packers Association attracted this group of packers from all over the state. Photo shows luncheon at Dinkler-Plaza Hotel, Atlanta. Hides, inedible fats and improvement of livestock marketing were among topics discussed at morning and afternoon sessions. Robert L. Redfearn, Redfern Sausage Co., Atlanta, was re-elected president of the association, and all other officers and directors also were renamed. James Beavers, Jr., Beavers Packing Co., Newman, is vice president. Gerald Meddin, Meddin Packing Co., Savannah, is secretary-treasurer. Directors are: Harry Jones, Southern Foods Co., Columbus; Howell Myrick, B. C. Packing Co., Quitman; George Rogers, Mann Provision Co., Rome; Charlie Robbins, Robbins Packing Co., Statesboro, and R. H. McEver, McEver Packing Co., Talmo.

duction equipment and refrigerated delivery trucks to handle increased distribution of product in Southern Illinois. The present \$200,000 plant employs some 25 persons and has five truck routes which run into 12 counties, according to ARLIS VAUGHN, general manager. Vaughn, a veteran of 29 years in the industry, took over management of the Prairie plant last October after more than 23 years with The Cudahy Packing Co., in Los Angeles, Wichita, Omaha and Kansas City.

A new company, Meat Export, Inc., 2055 W. Pershing rd., Chicago, has been formed as a subsidiary of B. Schwartz & Co. at the same address. BENJAMIN F. SCHWARTZ, president, said the new company was organized for better concentration on the export end of the business. HARRY P. MORRIS, formerly with Wilson & Co., Inc., has joined the sales division of Meat Export, Inc.

A processing plant at 221 Bridge st., Cambridge, Mass., has been sold by McGrath Realty, Inc., to Bridge Street Realty Trust for about \$150,000, according to documents filed in the Middlesex County register office. The building formerly was occupied by Colonial Provision Co., Boston. A long-term lease has been signed with Genoa Packing Co., Boston.

Gustine Meat Co., Gustine, Calif., has been sold to Avila Meat Co., Modesto, by JOE BETTENCOURT, TONY M. NUNES and JOE O. SOUZA, partners. Principals in the Modesto firm are TONY and ED AVILA and JESS LEONARDO.

Aluminum glass, exposed structural steel and glazed and face brick, reflecting latest design trends, were used in a new 8,000-sq.-ft. building erected for Metropolitan Meat Supply Co., at Riopelle and Brewster sts., Detroit. The building was designed by architect SUREN PILAFIAN and built by E. D. Cole Construction Co.

The city building department at Edmonton, Alta., has issued a building permit to Canada Packers, Ltd., for the construction of a three-story steel frame and masonry addition to its Edmonton plant. The structure, to cost an estimated \$231,000, will provide office and warehouse space.

Springfield Beef Co., now located at 190 Chestnut st., Springfield, Mass., is building a new brick and steel meat distributing plant at 196-198 Lyman st. in that city. MAX GITBERG is the architect. LOUIS S. LAVIN, president, said he hopes to have full operation underway in the plant by early fall. It will have the largest sin-



AN ORIGINAL display for casings manufactured by Tee-Pak, Inc., Chicago, is shown in photo taken of Patrick Kinder of Tee-Pak during recent visit to a packing plant in Portugal. The firm, Salsicharia Da Beira, Lda., Oeste, Portugal, is a National Provisioner subscriber so officials forwarded the photo for the enjoyment of fellow readers.

gle beef cooler in the city. The firm now handles more than 100,000 lbs. of meat a week from a cooler built to handle 30,000 lbs., Lavin explained. The company was acquired in 1946 by DAVID LAVIN, now retired, and his three sons, FREDERICK G., who is vice president; JOSEPH S., treasurer, and Louis.

JOBS

B. W. POTTER has been transferred to the Swift & Company plant at North Portland, Ore., where he will head the table-ready meats department. He previously was head of the domestic sausage and cooked ham division of

the general table-ready meats department at Chicago.

DR. WILLIAM O. CAPLINGER has been named inspector in charge of federal meat inspection at Philadelphia, succeeding Dr. CHARLES E. MOOTZ, who retired March 31 after more than 40 years of service in various federal meat inspection positions. Dr. Caplinger joined MIB at St. Louis and later served on the Washington, D. C. field force, as a supervisory veterinarian in New York City, inspector in charge at Buffalo, N. Y., and as assistant in the MIB trade label section. Dr. Mootz previously served as inspector in charge at Duluth, Mason City and Detroit.

Geo. A. Hormel & Co., Austin, has promoted JULIUS A. ZILLGITT to manager of a newly-established research and development division, organized to coordinate and help effectuate improvements in products and plant operation.

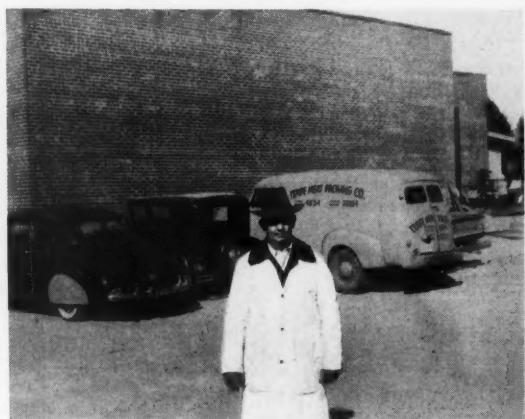
Among the fields to be researched are sterilization, electronics and biologics. Zillgitt previously was super-



J. A. ZILLGITT

FORERUNNER to complete remodeling and modernization of Tempe Meat Packing Co., Tempe, Ariz., is a new 24x48-ft. beef cooler completed in December. Jack Owen, manager, who is shown outside new cooler building, said plans include a 25 per cent increase in plant capacity in addition to renovation. Officers of the company are Robert Poer, president, and T. L. Bergen, vice president.

The new cooler, of brick and concrete construction, has 6 in. of fiberglass insulation on all sides, inner walls finished with $\frac{1}{2}$ in. of hard plaster, steel troweled, and roofing of 20-year bond pitch and gravel. Rail hangers and track switches are of Le Fiell manufacture. Refrigeration is by Gebhardt evaporator units having Mercoid controls for defrosting and dehumidification. A new York compressor has been added along with new evaporative condensers.



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intendent of the flavor-sealed division. Assigned to the development team with Zillgitt are FRANK BROWN, detached from engineering; WAYNE BATTERMAN, formerly flavor-sealed foreman; HILLARY KRAUSE, who has been in research for some years, and HARRY E. LOUK, head of the chemistry laboratory, which has been made a part of the new division. A microbiologist also will be added to the research team.

MILT SCHOENBAUM has been appointed national sales promotion manager and customer relations man by Crown Meat Distributing Co., Milwaukee. He has been midwest sales manager for the firm for the past nine years.

DEATHS

THOMAS LEROY FLANERY, 26, formerly plant superintendent of Flanery Sausage Co., Milbank, S. D., died recently after an illness of one year. His father, GEORGE, is president of the firm. Also surviving are the widow, two children, his mother, five brothers and four sisters.

EMIL G. BUCHSIEB, 74, founder of Mid-West Packers Co. and Buchsieb Fertilizer Co., Columbus, Ohio, died recently. Both firms now are units of Inland Products, Inc.

CARL RICHARD DRUMRIGHT, 61, Dallas meat broker and a former executive of Armour and Company, died recently of a heart attack.



ENDING CAREER of more than a half century in the meat packing industry, C. M. Stewart (above) has retired as superintendent of the Armour and Company plant at South St. Joseph, Mo. He joined Armour 28 years ago as an assistant superintendent in the Fort Worth plant and served as superintendent at Armour plants in Spokane, Los Angeles and San Francisco before assuming that post in South St. Joseph in 1943.

TRAILMARKS

JOE SOKOLIK, secretary of Royal Packing Co., St. Louis, is chairman of the food division of the 1956 St. Louis Jewish Welfare Fund campaign for the third time. The campaign is for \$2,000,000 this year for local and overseas needs. Sokolik has served previously as vice-chairman of all trades and industries in the campaign. He also is on the board of the St. Louis Jewish Federation, social planning, budgeting and fund-raising body for the community. The current campaign is the 19th charity drive in which he has served as a volunteer.

Increasing numbers of families are taking to boating, which is leading to a rising demand for galley facilities on boats and for information on the best foods and menus for use by water travelers. ROBERT A. VOLLWERTH of

Vollwerth & Co., Hancock, Mich., pointed out recently in an address before the Onagaming Boat and Yacht Club and Coast Guard Auxiliary Flotilla 28-2 in Houghton, Mich. Even on smaller boats lacking icebox or refrigeration facilities, it is possible to have well-balanced menus for trips lasting several days, he said. The sausage firm official stressed the importance of keeping fresh, cured and cooked meats under temperatures of 36 to 40° F., especially in summertime. If such cooling facilities are not available, however, there is a wide range of canned meats and other foods which can be taken on board and used with safety, Vollwerth told the boating enthusiasts.

Among the new "Zoo Dads" in Milwaukee is FRED USINGER, president of Fred Usinger, Inc. He donated \$1,500 to the Zoological Society of Milwaukee County for a card in the honorary group of patrons of the children's section of the new zoo.

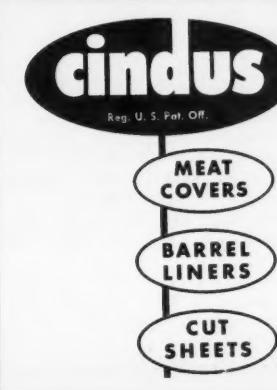
As a tribute to its employees, Karl Seiler & Sons, Inc., Philadelphia has placed an institutional message on a large billboard in front of its plant, which is on a heavily-traveled traffic artery to tell passersby: "Around this clock 350 loyal employees using over two acres of ground and buildings are making Seiler's 54 Delicious Meat Products."

Danville Meat Supply, Inc., Danville, Va., as a special inducement offered 1 lb. of its Corn Valley fresh pork sausage free to consumers with each pound purchased at Danville grocery stores during a two-week introductory period.

A new ordinance requiring inspection of all meat processed within the city limits of Fort Dodge, Iowa, recently was passed by the city council. The ordinance replaces one passed in December, 1954, which called for inspection of meat slaughtered within



BEING TOASTED as an honorary member of the 25-Year Club of Merkel, Inc., Jamaica, N.Y., is Sinclair Robinson (center), chairman of the Merkel board. E. G. Jacobsen (left), director of retail sales, and Albert H. Merkel, former chairman of the board, join in the fun at the club's annual dinner. Ten new members were inducted into the club and received watches in recognition of 25 years of service with the pork packing firm. They are: Andrea Cordaro, who at 41 is the youngest member ever admitted; Frank Vogl, Gustave Schreiber, Karl Berg, Gustav Weber, Henry Kroitzsch, Jacob Fessler, Joseph Hein, Walter Neumann and Al Luerssen.

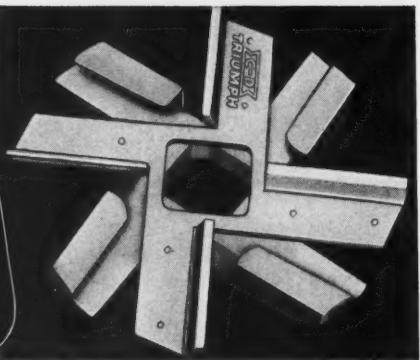


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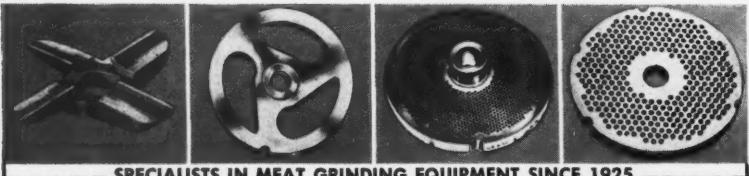
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the city. Mayor MARVIN VEDVIG said it was not necessary to have an ordinance covering slaughtering since that is now under federal and state regulations. The new ordinance in no way alters the operations of the two processing plants in Fort Dodge, he added. The Geo. A. Hormel & Co. plant is federally inspected, and Gus Glaser Meats, Inc., is city and state inspected.

L. J. HABLAS, former cattle buyer for Armour and Company, has established the L. J. (Louie) Hablas Livestock Co., with offices in the Exchange Bldg. at the Union Stockyards, West Fargo, N. D. The firm will engage in buying cattle for packers and feeders. Hablas joined Armour in 1910 and served as a cattle buyer at West Fargo from 1925 to 1953, when he was transferred to Billings, Mont., as superintendent of the company's Montana buying and feeding program. From there he moved to Santa Clara, Calif., where he was in charge of feeding operations for West Coast plants and manager of a 13,000-acre ranch.

HOMER R. DAVISON, vice president of the American Meat Institute, was a participant in a panel discussion, "Who Makes the Money from Range to Range," as part of the program of the National Hereford Congress at Tucson, Ariz.

Derby Foods, Inc., Chicago, has appointed Joseph B. Lynn Co., Sacramento, as its broker for the Sacramento and San Joaquin territories. In addition to Derby canned meats, the Chicago firm manufactures Peter Pan peanut butter.

E. M. LAUGEMAN, assistant to comptroller of Swift & Company, Chicago, has been elected to membership in the Controllers Institute of America. The Institute is a non-profit management organization of controllers and finance officers from all lines of business.

A new canned dog food called "Reb," made of chopped horsemeat with ground bone added, and a Loyal brand for cats, have been introduced by Dixie Packing Co., Inc., Hattiesburg, Mass., one of the nation's largest producers of mink food.

SIDNEY ROGERS, who retired January 1 as head of the storage department of Swift & Company, Chicago, has been named vice president in charge of research for Alford Refrigerated Warehouses in Dallas, Tex.

SCOTT METCALF, president, Crown Hotel & Restaurant Supply, Pasadena, Calif., has been elected president of the Rotary Club at Altadena, Calif.

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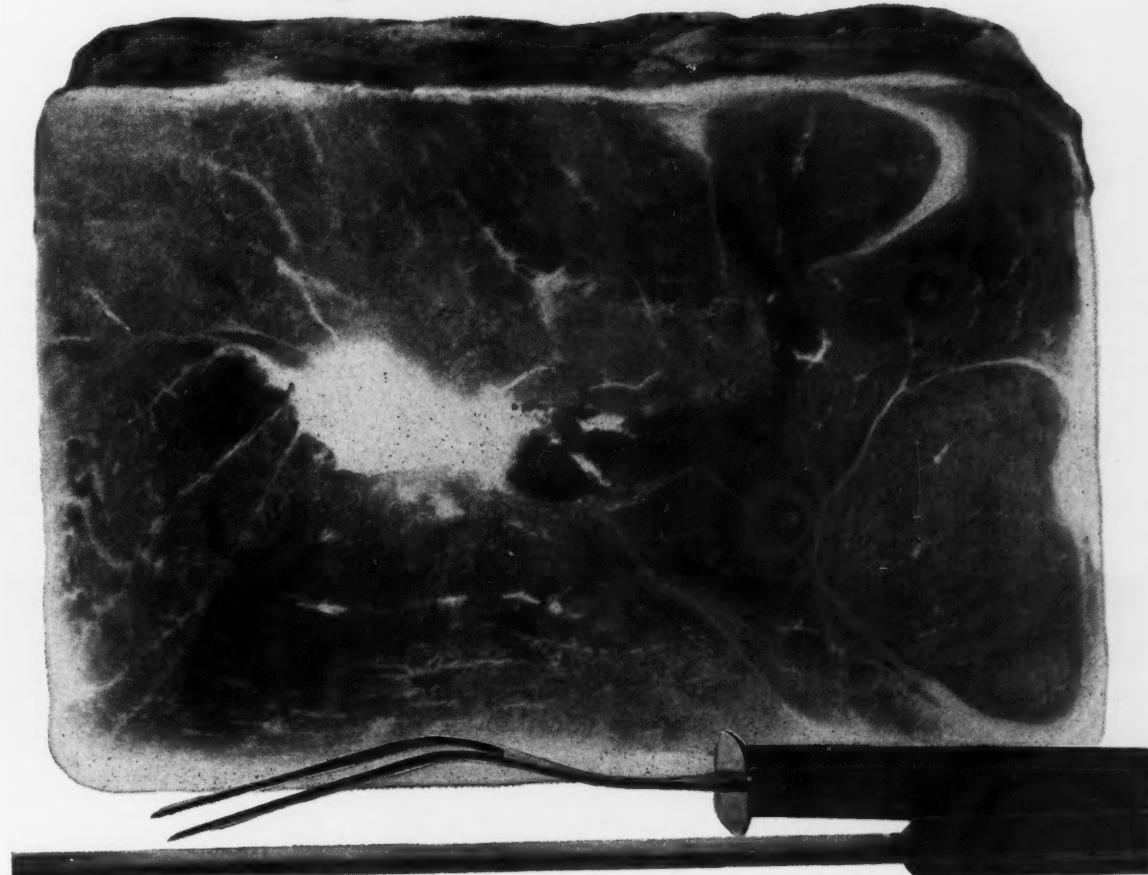
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in boiled hams

reduces cooking losses by 3% or more



Curafos in pumping pickle increases the moisture retaining capacity of lean meat fibers, aids penetration of the pickle. Natural juices and soluble proteins stay in the ham, so that . . .

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The purity of Curafos brand phosphates is *better* than food grade specifications. Both purity and

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Brighter, more even, longer-lasting color is an extra benefit you get when you use Curafos in pumping pickle. Customers like the juiciness and flavor and the better color of Curafos cured hams.

Curafos brand phosphates are fully licensed for use under U. S. Patent 2,513,094 and Canadian Patent 471,769. Curafos phosphates are especially processed for ease of solution at full permitted strength* in pickle at cellar temperatures.

*See M. I. B. Bulletins 190, 190-1, 199.

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Associate Members—N. I. M. P. A. and A. M. I.

Flashes on suppliers

McCLINTOCK MFG. CO.: Several appointments and promotions have been announced by this Los Angeles firm recently acquired by Eko Products Co. ROBERT C. SABINI, formerly vice president in charge of sales, has been named assistant to B. A. RAGIR, president of Eko Products Co., Chicago. DONALD S. BURNS succeeds Sabini. JOHN L. WILLIAMS has been named general sales manager. FRED T. THORNLAY succeeds Williams as western regional sales manager. JAMES D. BOND has been appointed manager of sales administration.

TEE-PAK, INC.: Three sales representatives have been appointed by this Chicago firm. HALL R. WELLS has been assigned the northern California territory, San Francisco; HAROLD J. CRAWFORD has been named to represent the company in Washington, Oregon and Idaho, and LAWRENCE K. MARSH will cover the states of Colorado, Utah, Nebraska and South Dakota.

PLIBRICO: Fred Adams has been named assistant to the president, W. A. Schaefer, of this Chicago com-

pany. He will serve as manager of the company sales offices. Adams had been associated previously with The Visking Corp. for 23 years where he held the positions of assistant sales manager of the food casing division and, more recently, as director of sales development, fabrics division.

LINK-BELT CO.: DONALD L. SHIRLEY has been appointed Pacific Northwest sales manager with headquarters in Seattle. He will be responsible for sales in Washington, Oregon, parts of Idaho and Montana, and Alaska.

SUTHERLAND PAPER CO.: BILL NASH, formerly with field sales, has been appointed head of the new product development department of the Kalamazoo, Mich., company.

AMERICAN VISCOSE CORP.: Appointment of THOMAS O. WILLIAMS as manager of the newly created customer and sales service department of this Philadelphia firm has been announced. He will be succeeded as New York district sales manager for Avisco cellophane by VIRGIL N. WINKLER.

HAYSEN MANUFACTURING CO.: A. F. PERRY, regional sales manager, will be in charge of the new

sales office, 1140 Broadway, New York, for this Sheboygan, Wis., company. The new office will serve the greater metropolitan New York area and New England states.

HACKNEY BROS. BODY CO.: Appointment of ROBERT H. HACKNEY as sales manager and THOMAS J. HACKNEY, JR., as president, has been announced by the company.

SPICENE CO. OF AMERICA, INC.: Removal of the plant and offices of this North Bergen, N. J., company to new and larger quarters at 1615 51st street, has been announced by Spicene management.

HOWE SCALE CO.: JACK BRADT has been named sales manager of the truck division for this Rutland, Vt., company.

MILPRINT, INC.: CHARLES B. BROWNE has been named West Coast sales representative of packaging materials service division for this Milwaukee company. Two appointments to the sales staff have been made. These are JOHN BODE and AL THANHAUSER.

RHODIA, INC.: New offices for this New York firm are located at 60 East 56th st. The telephone number will be PLaza 3-4850.

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Air Pollution Abatement Developments Summarized

State legislative action aimed at curbing air pollution has been proposed thus far this year in Arizona, Michigan and New York as part of a trend toward increasing attention to the problem in state capitals and cities generally throughout the U. S.

A bill introduced in the Arizona legislature by a dozen representatives proposed the creation of a joint state legislative committee to study the air pollution problem. The measure would authorize county boards of supervisors to appoint seven-member county air pollution boards, which would report to the state committee.

If the state committee decided a state air pollution code was necessary, it would submit its recommendations by January 31, 1958.

In an address to the Michigan legislature, Governor Williams recommended that the State Health Department be granted "the necessary authority and manpower to deal more effectively with the problem of air pollution."

A bill subsequently introduced in the Michigan legislature by Rep. Edward L. McGee, Ecorse Democrat, would create an air pollution control commission as a division of the State Health Department. The commission would be composed of the state health commissioner, state directors of conservation, agriculture and aeronautics, fire marshall and four citizens.

Two bills introduced in the New York state legislature proposed alternate plans for establishing a state board to establish and enforce standards against air pollution. One would subject violators to criminal penalties and the other civil penalties.

The measures resulted from a study of the air pollution problem by the Joint State Legislative Committee on Natural Resources and its advisory committee. Neither bill would affect New York City's present air pollution prevention program, but would attempt to deal with the problem on an overall state basis.

In Seattle, the City Air Pollution Control Board expressed belief that the Washington State Pollution Control Board should be given the same powers over impure air it now exercises in water pollution matters.

The city board submitted to the Seattle City Council recommendations for submission to an air pollution advisory committee of the State Legislative Council. The Washington state board now has powers to define and investigate water pollution, and to develop and enforce "minimum standards" of purity.

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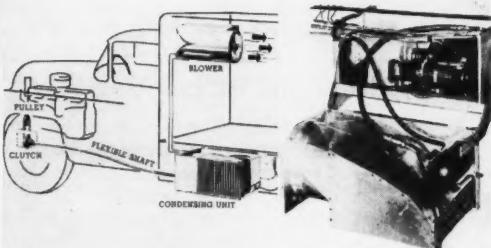
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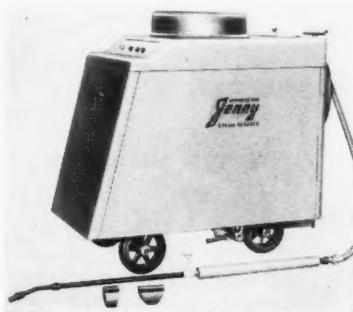
Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

CONTINUOUS TRUCK REFRIGERATION (NE 290): A refrigeration system employing a method of power transfer to condenser and blower evaporator units is said to eliminate auxiliary engines or batteries. Weighing 410 lbs., the unit is manufactured by Kold-Hold division of Tranter Mfg., Inc. Drive assembly consists of crankshaft pulley, clutch and flexible drive shaft. Drive assembly is powered by truck engine, which provides continuous operation when running. The clutch is timed to prevent shock to the truck power system during refrigeration. The condenser fan, mounted with blades at right angles to the coil at the forward end of the Ram-Jet condenser, takes advantage of ramming of



outside air into the system when the truck is in motion. Power for both fan motors is supplied by a high-speed, automotive generator operated by countershaft connected to flexible drive shaft. The blower evaporator has a shrouded fan on the cold air side of the coil which serves as a suction fan. Air is drawn through cooling fins and blown to rear of truck body for complete air circulation. A temperature sensing device set to start opening at 32.5 deg. F. prevents frosting by allowing hot gas to enter the coil. When hot gas reaches the control bulb the valve closes and refrigeration begins. The system and load are balanced by a special valve.

STEAM CLEANING UNIT (NE 291): A steam cleaning unit which is said to operate at 80 to 100 lbs. pressure and have a minimum capacity of 120 gal. per hour is being marketed by the Homestead Valve Manufacturing Co. Some important unit features are said to include a slow-speed positive displacement pump with disc check; a piano-hinged machinery cover for easy accessibility to all working parts, a "no-stoop" control panel; a contamination-proof water system, and a remote control system which permits an operator to stop and start the machine from distances of 100 ft. or more.



CONTROLLING WATER TREATMENT (NE 292): A new water treatment con-



troller unit manufactured by Heller Laboratories is said to overcome the difficulties of fixed bleed-off and maintain a fixed range of mineral concentration while it feeds chemicals into the water at desired feed settings. The unit operates automatically once set and any range of mineral concentration up to 100 cycles can be maintained. A free water analysis service for one year is provided to purchasers of the unit.

BRINE PUMPING UNIT (NE 297): A stainless steel pump which is said to feed brine automatically to up

factured by Endurance Products Co. Constructed of sturdy stainless steel, the pump is attached to the motor with special pump brackets for direct drive. It can pump 10 gals. per min. with pressures up to 100 psi. The pump is self-priming and pressure adjustments are by fingertip control. The motor is bolted to an aluminum-coated steel base. Units are delivered to the user in completely assembled form.

OVERHEAD PIPE SANITATION (NE 296): A new cotton swab shaped like a shepherd's crook is manufactured by the Fuller Brush Co., industrial division, for application of residual type insecticides to overhead pipes, fixtures and



to ten operators at one time while it keeps brine stirred up to prevent phosphate settling is manu-

other hard-to-reach equipment. The long handled, curved brush is made of cotton which is twisted in wire. The swab is soaked in insecticide for easy spreading. Dust and dirt on horizontal and vertical pipes and wires can also be eliminated with the swab.

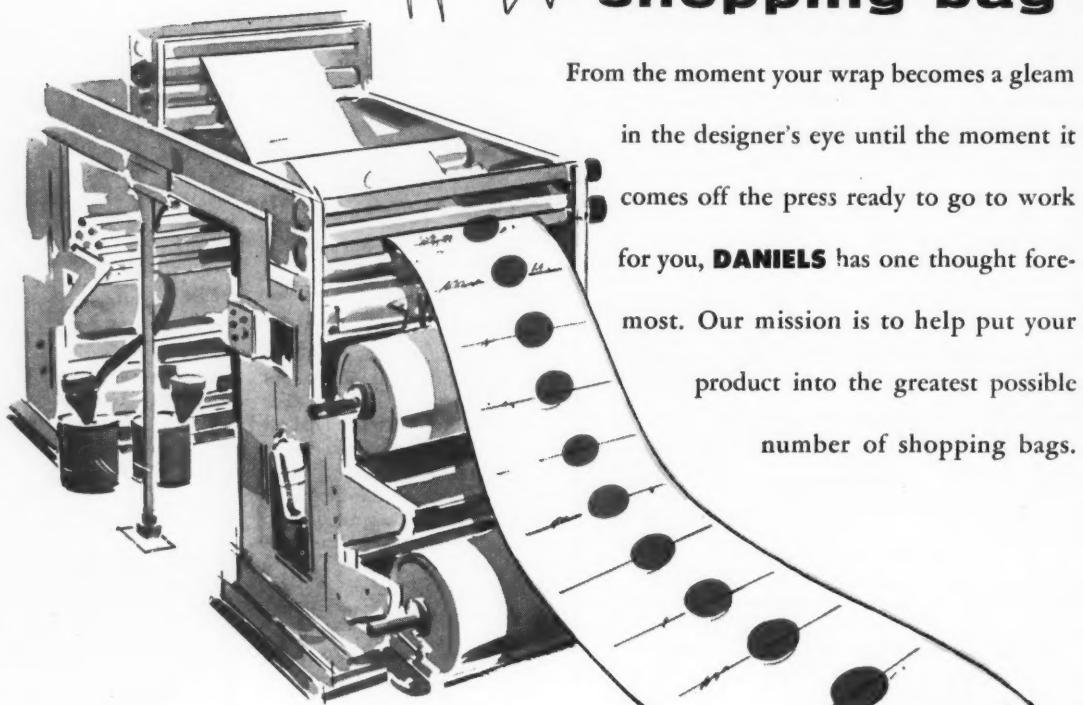
Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only. (4-14-56)

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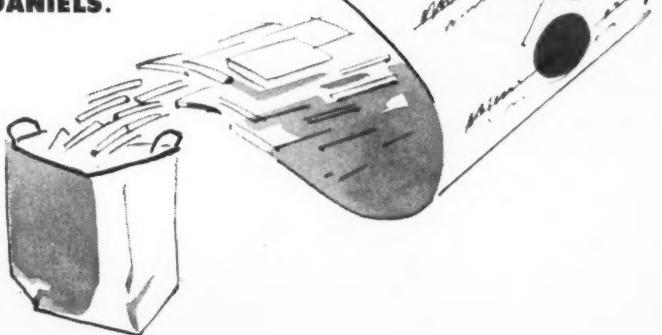


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Western Feeding Survey

A booklet on "Marketing Aspects of Western Cattle Finishing Operations" gives a general description of the industry and an evaluation of finishing operation functions in marketing feeder and slaughter cattle.

The study is based on a survey of feedlots in California, Arizona, Nevada, Idaho, Utah, Montana, Wyoming, Colorado and New Mexico for the 1951-52 feeding year (from September 1 to September 1) and for the same states (excluding Idaho and Utah) for the 1952-53 feeding year.

Some of the findings reported by Frank S. Scott, jr., and published by the Nevada Agricultural Experiment Station indicate that 1) 75 per cent of cattle placed on feed in 1951-52 were fed in California and Colorado; 2) there is considerable turnover in western cattle feeding states as compared to the Corn Belt area where feedlots are filled once annually, and 3) feedlots in western states as a rule were small but the majority of cattle were finished in a few large lots.

Other findings covered in the book discuss weights, gains, type of breed, grade, ownership of feedlots, cattle ownership, feeding time and method of sale. The book cites need for further research in buying and selling practices, feeding arrangements, comparability of grade between western markets, function of ownership in price determination and locational aspects of finishing operations.

Beef Margins and Costs

"Beef Marketing Margins and Costs," published by the U. S. Department of Agriculture analyzes price and margin trends for U. S. Choice grade beef at different stages in the marketing process. Since U. S. Choice grade beef accounts for about half of the total supply of block beef, adequate statistical data were available for this study to give a broad representative picture of margins and costs of marketing most qualities of beef sold in fresh form.

The report gives a comprehensive picture of individual marketings of cattle from ranch and farm through livestock marketing, slaughtering and processing, wholesaling and retailing levels to the consumer, based on actual average price quotations. Examples used portray the risk involved in raising, feeding, slaughtering, wholesaling and retailing beef.

The book contains discussions and tables on differences in costs and selling prices and yield margins at different times. It states that timing of purchases and sales is a major factor in determining profit or loss.



... the label that means **EVERYTHING!**

- famous for over 30 years.
- different in flavor and taste from any other corned beef on the market.
- consumer acceptance and demand means more sales, bigger profits with less effort.
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- now offered to wholesalers interested in handling America's #1 corned beef.

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An advertisement for VEGEX hydrolyzed protein. The main text "VEGEX" is in large, bold, block letters. Below it, "The HYDROLYZED PROTEIN of Quality" is written. To the right is a circular graphic containing the text "Carefully AGED and Skillfully BLENDED". A callout box lists three benefits: "TO BUILD EXTRA FLAVOR", "TO RETARD COLOR FADE", and "TO STANDARDIZE PRODUCTION". At the bottom, it says "Write for Samples and Literature to VEGEX CO. 175 FIFTH AVE., NEW YORK 10, N. Y." and "Representatives open in some territories".

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CUTS HAM & PICNIC

PUMPING COSTS A SENSATIONAL **40%**



The Millar CHOKER is a simplified and compact unit developed to bring a new concept of convenience and economy to the artery pumping of hams and picnics. Operator merely places ham on the platform in the normal position with shank through the aperture. Shank is fully choked by pushing knob control thus cutting off all escape of costly pumping brine. Increased pressure made possible by the choking of shank permits better and more thorough brine penetration . . . the resulting complete cure means improved color, flavor and tenderization.

Millar Bros. & Co., Inc. has been receiving reports from various packers in the country to the effect that the CHOKER has increased the pumping production of Picnics practically *two-for-one!*

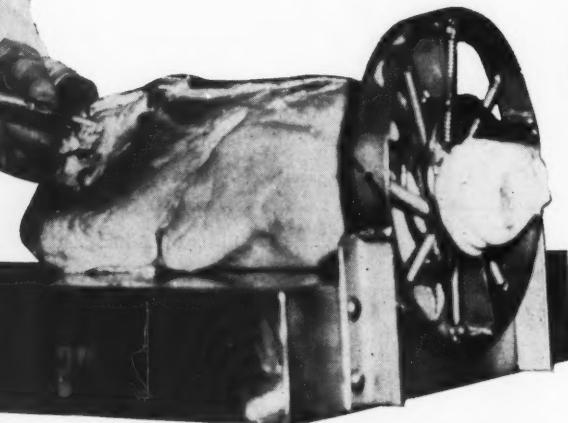
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"Choked Shank" enables you to:



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- IMPROVE FLAVOR
- INCREASE TENDERIZATION
- INCREASE SALES
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ALL MEAT... output, exports, imports, stocks

Meat Production Larger Last Week

Meat production under federal inspection for the week ended April 7 was increased some after three weeks of declines, with beef making up most of the difference as slaughter of hogs continued its seasonal decline and sheep and lamb kill was off considerably, too. Total output of meat for the period was estimated at 384,000,000 lbs. compared with 379,000,000 lbs. the previous week and was 10 per cent larger than in the same week a year earlier. Production of beef rose by about 8,500,000 lbs. over the week before and was about 10 per cent larger than last year. Hog slaughter fell off a shade, but held a 15 per cent edge over such slaughter in the corresponding 1955 period. Estimated slaughter and meat production by classes appear below as follows:

Week ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Apr. 7, 1956	351	196.6	1,211	159.6
Mar. 31, 1956	339	188.1	1,238	162.7
Apr. 9, 1955	325	174.3	1,053	146.7

Week ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Apr. 7, 1956	149	15.6	254	12.4	384	
Mar. 31, 1956	145	15.2	273	13.4	379	
Apr. 9, 1955	143	15.0	257	12.3	348	

1950-56 HIGH WEEK'S KILL: Cattle, 427,165; Hogs, 1,859,215; Calves, 185,965; Sheep and Lambs, 369,561.

1950-56 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)

	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Apr. 7, 1956	1,010	560	232	132
Mar. 31, 1956	1,005	555	231	131
Apr. 9, 1955	969	536	245	139

	SHEEP AND LAMBS		LARD PROD. Per cwt. Mil. lbs.	
	Live	Dressed	Live	Dressed
Apr. 7, 1956	190	105	103	49
Mar. 31, 1956	190	105	105	49
Apr. 9, 1955	190	105	101	48

February Meat Production 12% below January; 18% Above Same 1955 Month

COMMERCIAL slaughter plants turned out a total of 2,191,000,000 lbs. of meat in February, according to the Crop Reporting Board. This was a 12 per cent decrease from January output of 2,477,000,000 lbs., but 18 per cent more than the 1,863,000,000 lbs. produced in February of last year. Commercial meat production includes slaughter in federally inspected plants and other wholesale and retail plants, but excludes farm slaughter.

Meat production in the first two months of this year totaled a record 4,668,000,000 lbs. for a 15 per cent increase over the 4,059,000,000 lbs. produced in the same 1955 period, which was also one day shorter. Compared with the two-month period last year, beef output was up 16 per cent, veal up 4 per cent, pork up 16 per cent and output of lamb was up 9 per cent.

Beef output in February totaled 1,087,000,000 lbs., or 12 per cent smaller than January production of

1,229,000,000 lbs., but 18 per cent above February 1955 production of 925,000,000 lbs. Cattle slaughter of 1,998,000 head was 11 per cent fewer than the 2,255,000 in January, but 11 per cent more than the 1,802,000 killed in February last year. Compared with last year, the 6 per cent difference in beef output and slaughter was attributed to the 37-lb. heavier average weights.

Veal production for the month amounted to 108,000,000 lbs., 6 per cent smaller than January output of 115,000,000 lbs., but 8 per cent greater than February 1955 output of 100,000,000 lbs. February calf slaughter numbered about 946,400 head compared with 968,000 in January and 898,000 in February last year.

Production of pork for the month amounted to 932,000,000 lbs., 12 per cent smaller than the 1,061,000,000 lbs. in January, but 20 per cent larger than the 779,000,000 lbs. in February 1955. February hog slaughter, numbered 7,116,000 head for a 12 per

USDA Suspends Pork Buying; Purchased 197,572,000 Lbs.

The U. S. Department of Agriculture announced last week that it would not accept any more offers to sell pork products until further notice. In the four months the purchasing program was in operation, the department bought a total of 197,572,000 lbs. of lard and pork to help alleviate the pressure on the hog market.

The decision to suspend pork buying was the result of the appreciable rise in hog prices in recent weeks. Prices rose from about \$11.50 average around midwest markets to more than \$16 during the buying period.

It was estimated that pork from more than 2,000,000 hogs was diverted from regular market channels and turned over to fill the needs of the school lunch program and other institutions and needy persons. The USDA spent about \$99,500,000 of Section 32 (Tariff) funds in the purchase of pork and it was indicated that another \$3,000,000 will be required to pay transportation and handling costs.

A USDA spokesman expressed doubt that there will be any need of reviving the program in the foreseeable future.

cent drop from the January kill of 8,060,200 head, but 22 per cent above the February 1955 kill of 5,824,700. Lighter average hog weights made the 2 per cent difference between output of pork hog slaughter.

Lard production in February amounted to 232,000,000 lbs. for a 15 per cent dip from the January volume of 273,000,000 lbs., but was 20 per cent larger than last year's 193,000,000 lbs. for the month.

Lamb and mutton production in February totaled 64,000,000 lbs. compared with 72,000,000 lbs. in January and 59,000,000 lbs. in the same 1955 period.

FEB. KILL BY REGIONS

United States federally inspected slaughter by regions in Feb., 1956.

(Thousands head)

	Cattle	Calves	Hogs	Lambs
N. Atl. States	124	113	542	194
S. Atl. States	40	24	251	—
N. C. States—East	307	204	1,369	111
N. C. States—N.W.	433	103	2,363	393
N. C. States—S.W.	142	23	553	90
S. Central States	141	78	493	63
Mountain States	90	7	95	127
Pacific States	198	34	235	165
Totals	1,484	586	5,092	1,163
Totals Feb. 1955	1,313	517	4,638	1,090

Other animals slaughtered under federal inspection, (number of head) Feb. 1956: 13,697 horses, 3,723 goats. Feb. 1955: 13,712 horses, and 5,612 goats.

PROCESSED MEATS . . . SUPPLIES

Cold Storage Meat Holdings For 1955 Concentrated Mostly In N. Central Area

A U. S. Department of Agriculture summary of regional distribution of cold storage meat stocks by months for 1955 indicated the greatest concentration in the North Central states, where the bulk of livestock production, marketing and slaughter takes place. There was some variation, however, in the case of veal, and lamb and mutton, stocks of which were also heavy in the eastern area. The sparsely settled mountain area, obviously, showed the lightest concentration of meat in storage for any given month.

The heaviest concentration of beef in cold storage was in the East North Central area, with that of pork in the western section, which takes in most of the Corn Belt. The seasonal low for beef last year was in May and the peak in December, with that of pork usually at its heaviest volume in February through April and at its smallest volume by the close of September.

Veal stocks last year were heaviest in the East North Central area, but also large in the Middle Atlantic

states, where bovine production leans largely to dairy cattle, the class from which comes most of our vealers. Storage stocks of veal ordinarily reach their largest volume in December and January, and decline to their smallest in July and August.

Storage stocks of lamb and mutton were scattered heavily over the entire North Central area and Middle Atlantic states, with the high in December and the low about in July.

Stocks of offal, sausage and canned meats and meat products were also concentrated most heavily in the North Central states, with volume of the former largest in November and December, and smallest about June. Canned meat stocks were highest last year in February and at their lowest in October.

Only a small portion of meat is held in cold storage—peak stocks of beef about 2 per cent of annual production, lamb and mutton about 3 per cent and 8 to 9 per cent of all pork.

A table of regional distribution of total meat stocks by months for 1955 is shown below:

Month	TOTAL MEATS, END-OF-MONTH COLD				STORAGE HOLDINGS BY REGIONS, 1955
	New Eng.	Middle Atlan.	E. S.	W. N.	
January	25,454	70,765	246,255	325,315	South Atlan. 1,000 pounds
February	25,495	70,679	251,238	329,705	N. S. 21,883 pounds
March	25,304	72,574	245,094	318,651	Atlan. 21,944 pounds
April	26,854	73,328	249,006	312,286	Cen. 33,695 pounds
May	22,633	71,491	222,689	274,411	23,767 pounds
June	20,712	64,144	180,053	217,478	33,300 pounds
July	19,039	59,396	155,417	177,470	20,345 pounds
August	17,294	59,806	131,014	135,962	25,950 pounds
September	14,541	57,485	113,537	122,351	17,136 pounds
October	16,651	60,625	124,759	137,944	31,635 pounds
November	20,548	70,251	170,733	210,718	20,718 pounds
December	26,286	82,524	230,900	275,185	10,541 pounds

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog cas...	40	Cervelat, ch. hog bung...	86@89
Pork sausage, bulk ...	23 @31½	Thuringer.....	46@49
Pork sausage, sheep cas...	41	Farmer.....	69@72
1-lb. pkge.	47 @50	Holsteiner.....	71@74
Pork sausage, sheep cas...	5-6-lb. pkge.	B. G. Salami.....	70@75
Frankfurters, sheep cas. 48½@56	46	Pepperoni.....	66@69
Frankfurters, skinless	41 @43	Genoa style salami, ch.	91@94
Bologna (ring)	41 @42	Cooked Salami.....	40@44
Bologna, artificial cas. 34½@36	46	Sicilian.....	82@85
Smoked liver, hog bungs. 46 @49	46	Goteborg.....	69@72
Smoked liver, art. cas. 37 @39	37	Mortadella.....	49@52
New Eng. lunch, spec.	66		
Polish sausage, smoked	53 @54		
Tongue and Blood	48 @51		
Olive loaf	43 @46½		
Pepper loaf	43 @49½		
Pickle & Pimento loaf.. 42½@43	43		

SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground	
		for sausage	
Caraway seed	25	30	
Cominos seed	29	34	
Mustard seed, fancy	23		
Yellow American	17		
Oregano	34		
Coriander, Morocco, No. 1.	20	24	
Marjoram, French	55	60	
Sage, Dalmatian, No. 1	58	66	

DRY SAUSAGE

(l.c.l. prices)

(Basis, Chgo., orig. blbs., bags, halves)	Whole	Ground
Allspice prime	1.00	1.09
Restified	1.07	1.19
Chili Powder	47
Chili Pepper	41
Cloves, Zanzibar	59	65
Ginger, Jam., unbl.	81	88
Mace, fancy Banda	3.25	3.50
White pepper	3.10	3.40
Mustard flour, fancy	3.00	
East Indies	37	
No. 1	33	
West India Nutmeg	88	
Paprika, Spanish	51	
Pepper, cayenne	54	
Pepper, Red, No. 1	54	
White	49	53
Black	42	46

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)

Beef Casings:	
Rounds—	
Export, narrow, 32/35 mm.	1.10@1.35
Export, med., 35/38 mm.	90@1.05
Export, med. wide, 38/40 mm.	1.10@1.50
Export, wide, 40/44 mm.	1.30@1.65
Export, jumbo, 44/48 mm.	2.00@2.40
Dominican, regular	70@75
Domestic, wide	80@1.00
No. 1 vacuands—	
24 in. up	12@16
No. 2 weas., 22 in. up.	9@13
Middles—	
Sewing, 1½@2½ in.	1.25@1.65
Select, 2½@2½ in.	1.75@2.00
Extra select, 2½@2½ in.	2.25@2.50
Bungs, exp. No. 1	25@34
Bungs, domestic	18@25
Dried or salt bladders, piece:	
8-10 in. wide, flat	9@11
10-12 in. wide, flat	11@13
12-15 in. wide, flat	15@18
Pork Casings:	
Extra narrow, 29 mm.	4.00@4.35
and down	
Narrow, 29@32 mm.	3.75@4.15
Medium, 32@35 mm.	2.30@2.60
Spec. medium, 35@38 mm.	1.75@1.90

HOG BUNGS

(per 100 lbs.)

Sow	54@ 60
Export, 34 in. cut	45@ 52
Med. prime, 34 in. cut	34@ 36
Small prime	25@ 27
Middles, 1 per set, cap off	16@ 20
	55@ 60
Sheep Casings (per hank):	
26/28 mm.	5.75@6.00
25/26 mm.	5.50@6.00
22/24 mm.	4.85@5.25
20/22 mm.	3.85@4.25
18/20 mm.	3.00@3.50
16/18 mm.	2.00@2.30

CURING MATERIALS

(Cwt.)

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd. gran. nitrate of soda	5.65
Pure rfd. powdered nitrate of soda	8.65
Salt, in min. car of 45,000 lbs., only paper sacked, f.o.b. Chgo. ton.	28.40
Rock, per ton in 100-lb. bags, f.o.b. Whse., Chgo.	26.40
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.00
Refined standard cane gran. basis (Chgo.)	5.50
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve, La.	8.35
less 2%	8.35
Dextrose, per cwt.	
Cereose, Reg. No. 53	7.58
Ex-Warehouse, Chicago	7.68

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BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

April 10, 1956

WHOLESALE FRESH MEATS

CARCASS BEEF

	(l.c.l. prices)
Native steer:	
Prime, 600/800	40
Choice, 500/700	33
Choice, 700/800	32½
Good, 500/700	29½
Bull	26
Commercial cow	25
Canner—cutter cow	23½

PRIMAL BEEF CUTS

	(l.c.l. prices)
Hindqtrs.	5/800
Foreqtrs.	5/800
Rounds, all wts.	40 @ 11
Td./loins, 50/70 (lcl.)	84 @ 37
Sq. chucks, 70/80	26
Arm chucks, 80/110	24½
Briskets (lcl.)	19 @ 20
Ribs, 25/35 (lcl.)	57 @ 59
Navels, No. 1 ..	7 @ 7½
Flanks, rough No. 1 ..	9½

Choice:

	(l.c.l. prices)
Hindqtrs.	5/800
Foreqtrs.	5/800
Rounds, all wts.	38 @ 39½
Td./loins, 50/70 (lcl.)	62 @ 37
Sq. chucks, 70/90	26 @ 27
Arm chucks, 80/110	24½ @ 25
Briskets (lcl.)	19 @ 20
Ribs, 25/35 (lcl.)	40 @ 43
Navels, rough No. 1 ..	7 @ 7½
Flanks, rough No. 1 ..	9½

Good:

	(l.c.l. prices)
Rounds	36 @ 37
Sq. cut chucks	25 @ 26
Briskets	18 @ 20
Ribs	36 @ 38
Loins	56 @ 53

COW & BULL TENDERLOINS

	(l.c.l. prices)
Fresh J/L C-C Grade	Froz. O/L
63 Cows, 3/dn.	..61@63
80@83 Cows, 3/4	63@70
87@90 Cows, 3/5	72@74
95@97 Cows, 5/up	80@89
95@97 Bulls, 5/up	80@89

BEEF HAM SETS

	(l.c.l. prices)
Insides, 12/up	41½
Outsides, 8/up	38
Knuckles, 7½/up	41½

CARCASS MUTTON

	(l.c.l. prices)
Choice, 70/down	15@16
Good, 70/down	14@15

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Apr. 10	Apr. 10	Apr. 10
STEER:			
Choice:			
500-600 lbs.	\$34.50@36.00	\$35.00@37.00	\$33.00@36.00
600-700 lbs.	34.00@35.00	33.00@35.00	32.00@35.00
Good:			
500-600 lbs.	31.00@34.00	32.00@33.00	31.00@34.00
600-700 lbs.	30.00@32.00	31.00@32.00	30.00@33.00
Commercial:			
350-600 lbs.	29.00@32.00	29.00@31.00	28.00@31.00
COW:			
Commercial, all wts.	24.00@27.00	26.00@29.00	26.00@30.00
Utility, all wts.	23.00@26.00	24.00@26.00	25.00@28.00
Canner, cutter	None quoted	21.00@24.00	22.00@25.00
Bull, util. & com'l.	27.00@31.00	29.00@31.00	None quoted
FRESH CALF	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	37.00@39.00	35.00@38.00	37.00@40.00
Good:			
200 lbs. down	34.00@38.00	32.00@35.00	34.00@38.00
LAMB, SPRING (Carcass):			
Prime:			
40-50 lbs.	38.00@40.00	39.00@41.00	42.00@45.00
50-60 lbs.	36.00@38.00	37.00@39.00	40.00@43.00
Choice:			
40-50 lbs.	38.00@40.00	38.00@40.00	42.00@45.00
50-60 lbs.	36.00@38.00	36.00@38.00	40.00@43.00
Good, all wts.	34.00@37.00	35.00@37.00	38.00@40.00
MUTTON (EWE):			
Choice, 70 lbs. down	19.00@23.00	None quoted	14.00@17.00
Good, 70 lbs. down	19.00@23.00	None quoted	14.00@17.00

CHICAGO

April 10, 1956

BEef PRODUCTS

	(l.c.l. prices)
Tongues, No. 1, 100's	28 @ 30
Hearts, reg. 100's	10½
Livers, sel. 35/50's	26
Livers, reg. 35/50's	15½
Lips, scalped, 100's	9
Lips, unscalded, 100's	8
Tripe, scalded, 100's	5
Tripe, cooked, 100's	5½
Melts, 100's	5½
Lungs, 100's	5¾
Udders, 100's	4¾

FANCY MEATS

	(l.c.l. prices)
Beef tongues, corned	43
Veal braises, under 12 oz.	77
12 oz. up	99
Calf tongues, 1 lb./doz.	23
Ox tails, under ½ lb.	12
Ox tails, over ¼ lb.	15

BEef SAUS. MATERIALS FRESH

	(l.c.l. prices)
Canner—cutter cow	
meat, bbls.	33½
Bull meat, bon'l's, bbls.	35
Beef trim, 75/75, bbls.	23½
Beef trim, 85/90, bbls.	27½@28
Bon'l's, bbls.	33½@33¾
Beef cheek meat, trimmed, bbls.	17½
Shank meat, bbls.	34½
Reef head meat, bbls.	14½
Veal trim, bon'l's, bbls.	24 @ 25

VEAL—SKIN OFF

	(Carcass)
Prime	(l.c.l. prices)

	(l.c.l. prices)
Prime, 80/110	\$42.00@43.00
Prime, 110/150	41.00@42.00
Choice, 80/110	36.00@38.00
Choice, 110/150	36.00@38.00
Good, 80/80	33.00@35.00
Good, 110/150	33.00@35.00
Commercial, all wts.	25.00@32.00

CARCASS LAMB

	(l.c.l. prices)
Prime 40/50	41 @ 42
Prime, 50/60	38 @ 39
Choice, 40/50	41 @ 42
Choice, 50/60	38 @ 39
Good, all wts.	36½@39
Springs, pr. 35/50	43 @ 44
Springs, pr. 45/55	41½@42½
Springs, pr. 55/60	39½@40½
Springs, ch. 35/50	43 @ 44
Springs, ch. 45/55	41½@42½
Springs, ch. 55/60	39½@40½

MUTTON

	(l.c.l. prices)
Week ended Apr. 7	235
Week previous	1,094
HOG AND PIG:	
Week ended Apr. 7	7,879
Week previous	9,661
PORK CUTS:	
Week ended Apr. 7	1,080,281
Week previous	1,861,708
BEEF CUTS:	
Week ended Apr. 7	166,253
Week previous	572,061
VEAL AND CALF CUTS:	
Week ended Apr. 7	3,084
Week previous	3,053
LAMB AND MUTTON:	
Week ended Apr. 7	31,810
Week previous	18,293

VEAL (SKIN OFF):

	(Cwt.)
Choice, 80/110	\$36.00@40.00
Choice, 110/150	36.00@40.00
Good, 80/80	30.00@32.00
Good, 80/110	31.00@34.00
Good, 110/150	32.00@35.00

VEAL AND CALF CUTS:

	(Cwt.)
Week ended Apr. 7	3,084
Week previous	3,053
LAMB AND MUTTON:	
Week ended Apr. 7	31,810
Week previous	18,293

PORK CURED AND SMOKED:

	(Cwt.)
Week ended Apr. 7	313,782
Week previous	495,549
LARD AND PORK FAT:	
Week ended Apr. 7	2,876
Week previous	13,219
LOCAL SLAUGHTER:	

CATTLE:

	(Head)
Week ended Apr. 7	10,362
Week previous	9,830
CALVES:	
Week ended Apr. 7	10,136
Week previous	11,585

LOCALLY DRESSED

	(Cwt.)
STEER BEEF (lb.)	
Choice, Good	44@46
Hinds, 500/800	44@46
Hinds, 800/900	44@46
Bumps, 500/800	44@46
Hip rd. + flank	41@43
Hip rd.	37@40
Full loin, untrim.	45@48
Short loin, untrim.	53@58
Ribs (7 bone)	44@45
Briskets	38@42
Short plates	10@13

NEW YORK

April 10, 1956

WHOLESALE FRESH MEATS

BEEF CUTS

	(l.c.l. prices)
Steer:	
Western	
Prime carc., 6/700	\$41.00@42.00
Prime carc., 7/800	39.00@41.00
Choice carc., 7/800	36.00@38.00
Hinds, pr., 6/700	50.00@55.00
Hinds, pr., 7/800	44.00@47.00
Hinds, pr., 8/900	43.00@46.00
Hinds, pr., 9/1000	42.00@45.00
Hinds, pr., 10/1100	41.00@44.00
Hinds, pr., 11/1200	40.00@43.00
Hinds, pr., 12/1300	39.00@42.00
Hinds, pr., 13/1400	38.00@41.00
Hinds, pr., 14/1500	37.00@40.00
Hinds, pr., 15/1600	36.00@39.00
Hinds, pr., 16/170	

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlot Basis, Chicago price Zone, Apr. 11, 1956)

Lb.	SKINNED HAMS			BELLIES		
	Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
73	10/12	42	19 1/2	6/8	19 1/2	19 1/2
95	12/14	42	18 1/2	5/10	18 1/2	18 1/2
29	14/16	42	18 1/2	10/12	18 1/2	18 1/2
14	16/18	41 1/2	18 1/2	12/14	18 1/2	18 1/2
11	18 1/2	18/20	41 1/2	14/16	18 1/2	18 1/2
ity	20/22	41	17 1/2	16/18	17 1/2	17 1/2
37	22/24	39	15 1/2	18/20	15 1/2	15 1/2
43	24/26	37				
43.00	25/30	34 1/2				
31 1/2	25/up, 2's in	31 1/2	Gr. Ann.	D.S. Clear		
42.00			13 1/2	18/20	14n	
42.00	Ham quotations based on product conforming to Board of Trade definition regarding new trim effective January 9, 1956.		13 1/2	20/25	14	
40.00			13n	25/30	13 1/2	
43.00			11n	30/35	10 1/2	
45.00			10 1/2	35/40	10 1/2	
42.00			10n	40/50	10 1/2	
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BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Apr. 11, 1956

BLOOD

Underground, per unit of ammonia (bulk) *4.50n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, underground, loose:

Low test *5.00n

Med. test *4.75n@4.87½

High test *4.50n

Liquid stick, tank cars *1.50n@1.75

PACKINGHOUSE FEEDS

Carlots, ton

50% meat, bone scraps, bagged \$ 65.00@ 70.00

55% meat, bone scraps, bulk 62.50@ 67.50

55% meat scraps, bagged 77.50

60% digester tankage, bagged 65.00@ 72.50

60% digester tankage, bulk 62.50@ 67.50

80% blood meal, bagged 100.00@115.00

Steamed bone meal, bagged (spec. prep.) 85.00

60% steamed bone meal, bagged 65.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia 4.00@4.25

Hoof meal, per unit ammonia 6.25@6.50

DRY RENDERED TANKAGE

Low test, per unit prot. *1.10@1.15n

Med. test, per unit prot. *1.10@1.05n

High test, per unit prot. *1.05n

GELATINE AND GLUE STOCKS

Per cwt.

Calf trimmings (limed) 1.35@ 1.50

Hide trimmings (green salted) 6.00@ 7.00

Cattle jaws, scraps and knuckles, per ton 55.00@57.00

Pig skin scraps and trimmings 5.25@ 5.50n

ANIMAL HAIR

Winter coil dried, per ton *125.00@135.00

Summer coil dried, per ton *60.00@ 65.00

Cattle switches, per piece 4@5½

Winter processed, gray, lb. 21

Summer processed, gray, lb. 13@14

n—nominal. n—asked. *Quoted delivered.

TALLOWS and GREASES

Wednesday, April 11, 1956

Volume of trade was moderate late last week, with steady to fractionally higher prices paid. Bleachable fancy tallow sold at 6¾@6½c, c.a.f. Chicago. Choice white grease, all hog, traded at 7¾c, c.a.f. East. A few tanks of special tallow sold at 6¾@6½c, delivered Chicago. The edible tallow market was quiet, and 9½@10c was indicated f.o.b. River basis. A couple of tanks of yellow grease sold at 6¼c, c.a.f. Chicago. Some choice white grease, all hog, moved at 7¾c, delivered New York. Edible tallow was bid at 9½c, Chicago, but held ½c higher. Last reported trade was at 9¾c, Chicago. Several more tanks of bleachable fancy tallow sold at 6¾c, also c.a.f. Chicago. B-White grease reportedly traded at 6¾@6½c, delivered Chicago.

The new week started out with steady inquiry, and again bleachable fancy tallow sold at 6¾c and 6¾c, c.a.f. Chicago. Some consumers bid the latter figure later. Yellow grease bids of 6¼c, Chicago, were reported.

No material change was recorded on edible tallow. The price list quoted nominally steady prices in Chicago at 9¾c, but trade talk was still around 9½@9¾c, f.o.b. outside points, and 9½c, Chicago, bid, and 10c, f.o.b. Chicago, asked.

Bleachable fancy tallow sold at 7¾@7½c, c.a.f. New York, product considered, and choice white grease, all hog, at 7¾c, same delivery point. A few tanks of bleachable fancy tallow sold at 7¾c, c.a.f. New Orleans. Original fancy tallow sold at 7¾c, c.a.f. East. Sellers asked 7¾c on additional tanks. Special tallow and B-white grease were bid at 6¾c, c.a.f. Chicago, but without reported trade.

At midweek, choice white grease, all hog, sold at 7½c, delivered New York. Bleachable fancy tallow regular production, sold at 7½c, and hard body material at 7¾c, also c.a.f. East. Bleachable fancy tallow was bid at 6¾c, Chicago. Edible tallow showed no material change.

TALLOWS: Wednesday's quotations: edible tallow, 9¾c; original fancy tallow, 7¾c; bleachable fancy tallow, 6¾c; prime tallow, 6¾c; spe-

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BINDING



TIETOLIN

Reg. U.S. Pat. Office

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USE more lower priced ingredients such as porkfat, trimmings, jowls, flanks, etc. Your Wieners, Bolognas, and other Luncheon Meats will look and taste like products containing more expensive bull-meat and lean pork. An incomparable "balancer" for your ever changing meat formulas which gives you smoother texture and

uniformity throughout. Tietolin contains no cereals, gums or starches whatever. It is not only officially approved for use in Federally inspected plants, but actually reordered and warmly praised for economy and all-around effectiveness for the past fifteen years by hundreds of the most prominent processors.



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TIETOLIN—Albumin Binder and Meat Improver

SEASOLIN—Non Chemical Preserver of Color and Freshness

cial tallow, 6%@6½c; No. 1 tallow, 6%@6½c; and No. 2 tallow, 5%@5½c.

GREASES: Wednesday's quotations: choice white grease, not all hog, 6%c; B-white grease, 6% @ 6½c; yellow grease, 6½c; house grease, 6c; and brown grease, 5½@5¾c. Choice white grease, all hog, was quoted at 7½c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Apr. 11, 1956

Dried blood was quoted Wednesday at \$4.25@4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$4 f.o.b. per unit of ammonia and dry rendered tankage was priced at \$1.15 per protein unit.

N.Y. COTTONSEED OIL FUTURES

MONDAY, APR. 9, 1956

May	17.50	17.50	17.25	17.31	17.47b
July	17.48	17.48	17.30	17.36	17.52
Sept.	16.93b	16.99	16.82	16.90b	17.04
Oct.	16.40b	16.45	16.40	16.44	16.45
Dec.	16.17	16.21	16.11	16.21	16.14b
Jan.	16.10b	16.17	16.08	16.17	16.15b
Mar.	16.10b	16.17	16.08	16.17	16.12
Sales:	364 lots.				

TUESDAY, APR. 10, 1956

May	17.22b	17.42	17.13	17.38b	17.31
July	17.36	17.50	17.20	17.50	17.36
Sept.	16.85b	17.07	16.76	17.05	16.90b
Oct.	16.38b	16.59	16.32	16.40	16.44
Dec.	16.16b	16.10	16.10	16.30b	16.21
Jan.	16.15b	16.12	16.12	16.32b	16.22b
Mar.	16.12b	16.12	16.12	16.20b	16.17
Sales:	376 lots.				

WEDNESDAY, APR. 11, 1956

May	17.41	17.55	17.29	17.32b	17.38b
July	17.58	17.65	17.45	17.50	17.50
Sept.	17.10	17.13	17.00	17.02	17.05
Oct.	16.70	16.74	16.60	16.60	16.59
Dec.	16.40	16.45	16.35	16.30b	16.30b
Jan.	16.40b	16.45	16.35	16.32b	16.32b
Mar.	16.37b	16.45	16.29	16.29	16.20b
Sales:	512 lots.				

VEGETABLE OILS

Wednesday, Apr. 11, 1956

Crude cottonseed, carlots, f.o.b.					
Valley		15n			
Southeast		15n			
Texas	15	60 15½n			
Corn oil in tanks, f.o.b. mills		15½pd			
Peanut oil, f.o.b. mills		17n			
Soybean oil, Decatur basis		14¾pd			
Coconut oil, f.o.b. Pacific Coast	11n				
Cottonseed, foots:					
Midwest and West Coast	1 1/4 @ 1%				
East	1 1/4 @ 1%				

OLEOMARGARINE

Wednesday, Apr. 11, 1956

White domestic vegetable	28				
Yellow quarters	30				
Milk churned pastry	25				
Water churned pastry	24				

OLEO OILS

Wednesday, Apr. 11, 1956

Prime oleo stearine (slack barrels)	12½				
Extra oleo oil (drums)	14½				

n—nominal. a—asked. pd—paid.

Greece To Get U. S. Fats, Oils

The U. S. Department of Agriculture has announced issuance of an authorization to Greece to finance the purchase of up to \$6,000,000 worth, including certain ocean transportation costs, of cottonseed oil, soybean oil or lard from United States suppliers.

The authorization provides for the purchase by Greece of approximately 31,000,000 lbs. of cottonseed oil, soybean oil, or lard produced in the continental U. S. The CCC has none.

HIDES AND SKINS

Big packer hides sold steady—Not all selections share in activity—Small packer hide market slow and barely steady—No sales off Northern calfskins or kipskinds—Nashville kip sold at 45½c—Sheepskin market about steady with last week.

CHICAGO

PACKER HIDES: There was fair interest for most selections on the hide list on Monday, but steady bids failed to draw out offerings and no sales were recorded all day.

The big packer hide market became active on Tuesday, but not all selections traded. The bulk of activity was centered on heavy native steers and cows, with the steers going at 11½c and 12c and the cows at 12½c. Light native cows also sold, and Rivers brought 18½c. Northern branded cows traded at 11½c. Interest for branded steers was reportedly spotty and, late in the day, only one car had traded at 10c.

The only sales heard early mid-week were on branded steers. Butt-branded steers sold at 10c and Colorado steers brought 9½c.

SMALL PACKER AND COUNTRY HIDES: Actual sales of small packer hides were difficult to confirm, with some sources of the opinion that the market was topy at last paid levels. Orders for 50-lb. average hides in the Midwest were off ½c to a full cent. Some 54-lb. average reportedly sold out of the Mideast at 10½c.

This week, the 60-lb. average was considered nominal in the Midwest at 11c. Offerings of 40@42-lb. average were priced at 21c out of the Southwest, but no sales were heard at that level. Although 48@50-lb. straight locker butchers were offered as high as 12½c in the country hide market. Some trade sources thought 12c would move stock. Inquiry, however, was slow to develop. Mixed lots and straight renderers were nominal at 10½c.

CALFSKINS AND KIPSKINS: The calfskin and kip skin markets were quiet, mainly due again to lack of offerings. Nashville kip sold Tuesday at 45½c. A car of Northern calfskins was offered at steady levels at mid-week, but went without early activity.

SHEEPSKINS: In a late sale last week, No. 1 shearlings and fall clios sold at 2.75 and 3.25, respectively. This week, No. 1 shearlings sold again at 2.75, fall clios at 3.25, No. 2 shearlings at 1.90, and No. 3 shearlings at

.85, a couple of cars involved. Dry pelts sold at 24c and a small lot brought 25c. Additional offerings were priced at 26@27c. The pickled skin market was steady with lambs quoted at 9.50@10.00 and sheep at 11.00@12.00, both nominal.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Apr. 11, 1956	Cor. Week 1955
Hvy. Nat. steers	11½ @ 12n	11½ @ 12n
Lt. Nat. steers	15½ @ 16n	14½ @ 15n
Hvy. Tex. steers	10n	10½n
Ex. Igt. Tex.	17½ n	16½n
Butt brand. steers	10m	10½n
Col. steers	9½n	10n
Branded cows	11½ @ 13½n	10½ @ 11½n
Hvy. Nat. cows	12½n	11½ @ 12n
Lt. Nat. cows	18 @ 18½n	14 @ 14½n
Nat. bulls	10½ @ 11½n	9 @ 9½n
Branded bulls	9½ @ 10½n	8 @ 8½n
Calfskins.		
Nor. 10/15	55	50n
10/down	52½n	52½n
Kips, Nor., nat., 15/25.	40n	30n

SMALL PACKER HIDES

STERS AND COWS:	11n	10 @ 10½n
60 lbs. and over	11n	12
50 lbs.	15 @ 15½n	

CALFSKINS

SMALL PACKER SKINS	
Calfskins, all wts.	40 @ 42n
Kipskins, all wts.	28 @ 30n

SHEEPSKINS

Packer shearlings,	2.75n	2.99
No. 1	2.75n	2.99
Dry Pelts	24½n	27½ @ 28½
Horeskins, Untrim.	10.00n	8 @ 8.50n

N. Y. HIDE FUTURES

FRIDAY, APR. 6, 1956

	Open	High	Low	Close
Apr.	13.30b			13.45b— 60n
July	13.80b	13.88	13.81	13.88
Oct.	14.05b	14.25	13.98	14.15
Jan.	14.35b	14.40	14.40	14.40b— 50n
Apr.	14.55b			14.60b— 75n
July	14.85			14.80b— 90n
Sales: 21 lots.				

MONDAY, APR. 9, 1956

	13.20b	13.28	12.28	13.05b— 15n
Apr.	13.20b	13.28	12.28	13.05b— 15n
July	13.60b	13.58	13.40	13.50b— 40n
Oct.	13.90	13.90	13.66	13.60b— 70n
Jan.	14.10b	14.00	14.00	13.90b— 94n
Apr.	14.30	14.30	14.30	14.10b— 20n
July	14.45b			14.60b— 45n
Sales: 101 lots.				

WEDNESDAY, APR. 11, 1956

	13.30b	13.50	13.50	13.10b— 35n
Apr.	13.30b	13.50	13.50	13.50b— 61n
July	13.68b	13.85	13.80	13.78b— 88n
Oct.	13.91b			14.01b— 15n
Jan.	14.11b			14.22b— 35n
July	14.32b			14.42b— 60n
Sales: 3 lots.				

U. S. Stockpile Of Tanning Materials Reported At Peak

The United States is said to have reached its goal in stockpiling vegetable tannins—chestnut, quebracho and wattle extracts. The tannins are classified as strategic materials. This was revealed by Dr. Arthur S. Flemming, defense mobilizer, in his March report to Congress. The report covered stockpiling progress made during the six months ended in December 1955.

LIVESTOCK MARKETS...Weekly Review

Virginia Beef Producers Join American National

The Virginia Beef Cattle Producers Association has become the 27th state organization to affiliate with the 59-year-old American National Cattlemen's Association, Don C. Collins, American National president, and George C. Palmer, II, president of the Virginia association, announced.

Virginia now ranks 30th among states in the number of all cattle and 26th in the number of beef cows, with an increasingly important feeder cattle business developing with Eastern Corn Belt states. The state has 571 per cent more beef cows this year than it did in 1940. This percentage increase is the largest for any major production state.

The January 1, 1956, federal estimate of cattle population lists Virginia as having 1,396,000 cattle of beef and dairy types, 769,000 beef cattle and 349,000 beef cows. The state also is developing a feeding business, particularly important because of the state's general proximity to metropolitan centers.

ST. LOUIS HOGS IN MARCH

Hog receipts, weights and range of prices at the St. Louis NSY were reported by H. L. Sparks & Co., as follows:

	March	1955
Hogs received	296,598	231,006
Highest top price	\$15.50	\$18.25
Lowest top price	13.00	15.85
Average price	13.27	16.38
Average weight, lbs.	219	220

State's Cattle Imports

Cattle imported by California during 1955 totalled 1,590,000 head. This was second only to 1954's record of 1,890,000. Of the 1955 total, 663,000 were destined for immediate slaughter.

February Livestock Costs To Packers Below Year Earlier

Packers operating under federal inspection in February bought all of their meat animals at prices lower than those a year earlier.

Average cost of cattle in February at \$15.28 was 13 per cent less than in 1955, calves at \$17.45 cost 3 per cent less than in 1955, hogs at \$12.49 had 76 per cent of the 1955 value and lambs averaging \$18.89 cost 8 per cent less than the year before.

The 1,483,538 cattle, 586,005 calves, 5,922,330 hogs and 1,163,178 sheep and lambs slaughtered in February had dressed yields of:

	Feb., 1956	Feb., 1955
1,000 lbs.	1,000 lbs.	
Beef	843,077	703,478
Veal	66,773	56,995
Pork (carcass wt.)	1,051,573	851,694
Lamb and mutton	56,948	58,174
Totals	2,018,372	1,665,340
Pork, excl. lard	772,981	628,102
Lard production	203,189	163,743
Rendered pork fat	9,788	8,023

Average live weights of livestock butchered in February were:

	Feb., 1956	Feb., 1955
lbs.	lbs.	
All cattle	1,019.0	981.9
Steers ¹	1,054.8	982.2
Heifers ¹	899.2	857.2
Cows ¹	1,020.8	1,017.7
Calves	206.9	200.8
Hogs	233.1	238.9
Sheep and lambs	102.2	103.1

Dressed yields per 100 lbs. live butchered in February were:

	Feb., 1956	Feb., 1955
Per Cent	Per Cent	
Cattle	54.8	54.8
Calves	55.5	55.3
Hogs ²	76.3	77.0
Sheep and lambs	48.0	47.9
Lard per 100 lbs., hog.	14.7	14.8
Lard per animal (lbs.)	34.4	35.4

Average dressed weights of livestock compared as follows:

	Feb., 1956	Feb., 1955
lbs.	lbs.	
Cattle	570.6	538.1
Calves	114.8	111.0
Hogs	177.9	184.0
Sheep and lambs	49.1	49.4

¹Included in cattle.

²Subtract 7.0 to get packer style average.

USDA Colorado Cattle Count High, Says Land Board Chief

The cattle population of Colorado, as reported by the U. S. Department of Agriculture as of January 1, 1956 was nearly double the number indicated on the state's tax rolls, it has been revealed. State Land Board President A. M. Ramsey has stated that Colorado's 1955 Tax Commission report gave the total number of cattle in the state at 1,186,000 head, whereas as the USDA estimate was 2,075,000.

Ramsey added that there can be some difference between the population as of January 1 and the assessment count which was for March 1, "but the only difference I can think of would be the cattle sold out of the state's feedlots in January and February and even that would not add up to the difference."

SALABLE AND DRIVEN-IN RECEIPTS AT 64 MARKETS

Total salable and driven-in receipts of livestock by classes during February, 1956 and 1955 at the 64 public markets.

TOTAL SALABLE RECEIPTS*

	Feb. 1956	Feb. 1955
Cattle	1,328,092	1,241,596
Calves	249,117	248,142
Hogs	2,341,758	1,840,844
Sheep	559,798	580,556

TOTAL DRIVEN-IN RECEIPTS

	Feb. 1956	Feb. 1955
Cattle	1,339,689	1,221,806
Calves	288,008	286,124
Hogs	2,847,391	2,234,838
Sheep	576,382	556,474

*Do not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 64 public markets constituted the following percentages to total February receipts: Cattle, 86.2, calves, 91.4, hogs, 87.3; and sheep, 58.0. Percentages in 1955 were 84.2, 89.9, 86.3 and 54.1.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, April 7, 1956, as reported to The National Provisioner.

CHICAGO

Armour, 10,834 hogs; Shippers, 5,937 hogs; and Others, 22,652 hogs. Totals: 24,440 cattle, 1,025 calves, 38,978 hogs, and 2,224 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,248	588	1,906	1,457
Swift	3,390	930	3,890	2,087
Wilson	1,548	...	4,508	...
Butchers	6,323	...	883	408
Others	1,389	...	1,373	5,981
Totals	14,898	1,527	12,560	9,883

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	6,693	7,707	1,726	
Cudahy	3,266	7,550	2,193	
Swift	5,170	6,531	1,221	
Wilson	1,802	1,501	531	
Am. Stores	815			
Cornhusker	910			
O'Neill	648			
Neb. Beef	642			
Eagle	156			
Gr. Omaha	705			
Hoffman	74			
Rothschild	1,435			
Roth	927			
King	1,735			
Merchants	98			
Midwest	184			
Omaha	592			
Union	700			
Others	...	9,424	...	
Totals	26,511	32,713	5,670	

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,031	776	15,048	863
Swift	3,541	2,078	13,479	870
Hunter	1,213	...	7,399	...
Hill	1,895	...
Krey	7,160	...
Totals	7,785	2,854	44,981	1,733

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,723	512	10,859	4,101
Armour	3,538	430	9,156	3,911
Others	4,120	...	4,379	...
Total	*11,381	942	24,394	8,012

*Do not include 48 cattle, 81 calves, 5,538 hogs and 10,324 sheep direct to packers.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,172	19	7,784	1,702
S.C. Dr.	Beef	2,548
Swift	3,114	...	4,240	2,373
Butchers	569	1
Others	7,540	15	10,263	63
Totals	17,973	35	22,287	4,128

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,631	97	1,523	703
Wilson	1,585	153	1,832	712
Others	3,783	640	87	...
Totals	6,999	800	3,442	1,415

*Do not include 1,148 cattle, 135 calves, 11,343 hogs and 2,746 sheep direct to packers.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	146	416	2,417	...
Dunn	131
Sunflower	80
Dold	143	...	619	...
Excel	902
Kansas	830
Armour	90	...	2,119	...
Swift	2,289	...
Others	1,440	...	223	2,364
Totals	5,175	416	3,259	6,772

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	401	1
Cudahy	74
Swift	159
Wilson	146
Ideal	801
United	798	7	718	...
Goldring	707
Gr. West	646
Com'l	632
Salter	523
Others	3,902	387	488	...
Totals	8,779	345	1,206	...

	DENVER			
Armour	2,367	37	...	10,770
Swift	1,011	88	3,856	5,337
Cudahy	1,294	55	5,246	204
Wilson	700	...	8,984	
Others	6,411	82	2,646	212
Totals	12,593	262	11,344	25,507

	CINCINNATI			
Gall	Cattle	Calves	Hogs	Sheep
Schlachter	275	27	...	206
Others	3,991	1,087	14,596	...
Totals	4,266	1,114	14,596	206

	PAUL			
Gall	Cattle	Calves	Hogs	Sheep
Bartsch	4,497	2,27	15,340	2,491
Others
Totals	4,497	2,27	15,340	2,491

	FORT WORTH			
Gall	Cattle	Calves	Hogs	Sheep
Swift	1,162	869	808	9,236
Blue	221	32	85	...
Bonnet	344	12	32	...
City	63	7	337	134
Rosenthal
Totals	2,869	1,424	3,132	15,920

	TOTAL PACKER PURCHASES			
Week ended Apr. 7	Same week	Prev. week	Year	1955
Cattle	163,177	159,121	146,191	
Hogs	261,193	273,501	243,728	
Sheep	88,454	88,771	71,499	

CORN BELT DIRECT TRADING

Des Moines, Apr. 11—Prices at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

HOGS, U.S. No. 1-3:
120-180 lbs. \$12.00@14.25
180-240 lbs. 14.00@15.35
140-300 lbs. 13.35@15.20
300-400 lbs. 13.10@14.45

SOWS:
270-360 lbs. 13.25@14.00
400-550 lbs. 11.25@13.00

Corn Belt hog receipts were reported as follows by the U. S. Department:

This week	Last week	Last year
est.	actual	actual
Apr. 5....	44,000	70,000
Apr. 6....	52,000	43,000
Apr. 7....	39,000	35,000
Apr. 9....	47,000	74,000
Apr. 10....	40,500	64,000
Apr. 11....	55,000	63,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, April 11, were reported as follows:

CATTLE: (Cwt.)
Steers, prime None qtd.
Steers, gd. & ch. \$17.00@20.50
Heifers, gd. & ch. 16.50@18.25
Cows, util. & com'l. 11.50@13.00
Cows, can. & cut. 10.50@12.00
Bulls, util. & com'l. 14.50@15.50

VEALERS:
Choice & prime \$24.00@24.50
Good & choice 21.00@24.00
Calves, gd. & ch. 16.00@20.00

HOGS:
U.S. 1-3, 180/200 \$15.00@15.50
U.S. 1-3, 200/220 15.00@15.50
U.S. 1-3, 220/240 15.00@15.50
U.S. 1-3, 240/270 14.50@15.25
Sows, 270/300 13.00@13.50

LAMBS:
Good & choice None qtd.
Springers \$21.00@22.00

Good & choice \$18.50@19.50

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended April 7, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	10,362	10,136	55,627	84,678
Baltimore, Philadelphia	6,417	1,216	22,137	1,981
Cin., Cleve., Detroit, Indpls.	17,577	7,508	99,518	11,814
Chicago Area	25,315	6,938	54,505	4,985
St. Paul-Wis. Area ²	30,017	8,832	98,238	10,553
St. Louis Area ³	14,896	5,316	87,159	1,242
Sioux City	9,699	185	18,898	3,682
Omaha Area	28,805	688	57,893	10,435
Kansas City	13,487	2,780	30,755	8,845
Iowa-S. Minnesota ⁴	28,323	13,101	278,775	28,672
Louisville, Evansville, Nashville	8,981	7,352	57,608	Available
Memphis	6,438	3,179	27,836
Georgia-Alabama Area ⁵	18,727	3,185	53,019	13,278
St. Joseph, Wichita, Oklahoma City	14,227	5,841	22,376	19,475
Ft. Worth, Dallas, San Antonio	17,012	615	13,865	30,835
Denver, Ogden, Salt Lake City	29,687	8,389	82,916	30,587
Portland, Seattle, Spokane	8,570	1,203	14,929	1,429
GRAND TOTALS	286,622	106,632	1,024,528	220,891
Total previous five days	278,684	105,006	1,056,850	240,477
Corresponding week last year	283,417	107,077	873,934	224,158

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, St. Paul, Eau Claire, Superior, Minn. and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lee, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended March 31 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS			
YARDS	1000 lbs.	Up to Good and Choice	Grade B ³ Dressed	Handyweights			
1955	1955	1955	1955	1955			
Toronto	\$17.50	\$19.50	\$26.00	\$22.48	\$22.46		
Montreal	17.80	20.00	21.00	22.00	24.63		
Winnipeg	16.11	17.99	24.07	24.81	20.00	18.50	
Calgary	16.02	17.94	18.58	24.84	19.14	20.50	
Edmonton	15.50	17.75	23.50	25.00	19.75	18.90	19.35
Lethbridge	15.40	17.87	18.50	21.00	18.90	20.25	18.25
Pr. Albert	15.12	16.65	23.25	18.50	20.25	17.00	
Moose Jaw	15.25	17.00	19.00	18.50	18.50	20.25	15.85
Saskatoon	15.75	17.26	20.50	23.50	18.50	20.50	15.85
Regina	15.35	17.15	23.00	24.15	18.50	20.50	15.85
Vancouver	16.25	18.65	20.75	19.50	17.00	21.90	15.85

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plants stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama and Jacksonville, Florida during the week ended April 6:

	Cattle	Calves	Hogs
Week ended April 6	3,101	608	13,924
Week previous five days	3,182	884	13,661
Corresponding week last year	4,309	1,041	10,368

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, April 11, were as follows:

	CATTLE: (Cwt.)	VEAL: (Cwt.)
Steers, ch. & pr.	\$20.00@20.65	None qtd.
Steers, gd. & ch.	17.25@19.25	Steers, choice \$18.50@21.75
Heifers, gd. & ch.	17.00@19.75	Steers, good 16.00@17.00
Cows, util. & com'l.	11.50@13.00	Heifers, com'l. 14.50@15.50
Cows, can. & cut.	10.50@11.50	Heifers, prime None qtd.
Bulls, util. & com'l.	12.50@14.75	Cows, util. & com'l. 12.00@13.00

	HOGS:
U.S. 1-3, 180/200 \$14.75@15.25
U.S. 1-3, 200/220 15.00@15.50
U.S. 1-3, 220/240 15.00@15.50
U.S. 1-3, 240/270 14.50@15.25
Sows, 270/300 13.00@13.50

	LAMBS:
Good & choice None qtd.
Springers \$21.00@22.00
Good & pr. \$18.50@20.75

week
ported

... now ... 33-1/3% more capacity ...

in this new rectangular, mobile under-counter type

BIN

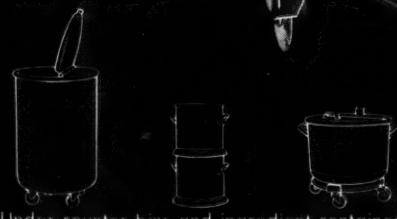
by WEAR-EVER



RUBBER BUMPER
protects counters
and contents;
stands 11"
from floor.

SWIVEL CASTERS
are rubber, ball-
bearing type for
real mobility.

WEAR-EVER FEATURES
FOOD HANDLING ITEMS
FOR EVERY NEED



Under-counter bins and ingredient containers

Drums

Trucks

Tote boxes

HINGED COVER
folds back flush
to top, can be
easily removed.

SNAP-BACK HANDLE
permits easy moving
and handling

CAT NO. CAPACITY
5500 38 Gallons

OVER-ALL HEIGHT
30 inches

OUTSIDE DIMENSIONS
(including bumper)
Depth 22 $\frac{3}{4}$ " Width 18 $\frac{3}{4}$ "

Lamb

Sheep
Lambs
84,678
1,981
11,814
4,985
10,553
1,242
3,682
10,435
8,845
28,672
Not
available

...

13,278

19,475

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ONER

We've "squared away" the conventional round container, to give you $\frac{1}{3}$ more carrying and storing capacity, in comparable over-all size. Think what this can mean to you in faster handling, fewer refills, greater utility.

Quality's the same, of course, as in all Wear-Ever Aluminum food handling items. Extra hard-wrought dent and scratch resistant alloy. Seamless construction. Smoothly

rounded, easy-to-clean inside corners. Sanitary flared rim.

Naturally, we've designed this new container for a perfect fit under your standard cook's and baker's work tables — same as the round type.

Like to see a sample? Pick up the phone and ask your Wear-Ever man to wheel one over. Or send coupon for full details on our complete food handling line.

The Aluminum Cooking Utensil Company, Inc.

404 Wear-Ever Building, New Kensington, Pa.

GENTLEMEN: I'd like to know more about your new rectangular under-counter bin.

Send me your catalog. Have your representative see me.

NAME

TITLE

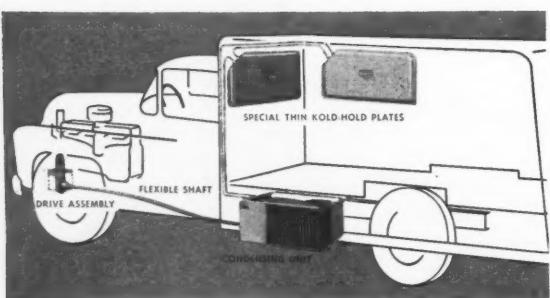
Fill in, clip to your letterhead, and mail today.

THE ALUMINUM COOKING UTENSIL COMPANY, INC.
WEAR-EVER BLDG., NEW KENSINGTON, PENNSYLVANIA

revolutionary advancements

KOLD-TRUX® MARK SERIES
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- Light weight
- Fast pull down
- Fast recovery after door openings
- Simple operation
- Kold-Hold Thin "streamlined" Hold-Over Plates
- Simple and efficient power train
- New Ram-Jet Condenser
- Ease of installation
- Temperature maintained efficiently
- New Dependability
- No driver attention



The Kold-Trux Mark Series is a new continuous refrigeration system that is revolutionary in design and revolutionary in performance.

Here is a real achievement in mobile refrigeration bringing you all of these basic advancements.

The net result of this advanced refrigeration design is a continuous truck refrigeration system that is highly dependable, extremely simple, and light in weight.

Write today for bulletin M-56P.



Tranter Manufacturing, Inc.,
460 E. Hazel St., Lansing 4, Michigan

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended April 7, 1956, compared:

		CATTLE	HOGS		
Week	Ended	Prev.	Cor.	Week	Prev.
Apr. 7	Week	1955			
Chicago	24,440	21,317	19,361		
Kan. City†	16,425	15,751	12,887		
Omaha†‡	24,314	26,476	24,525		
E. St. Louis	10,639	10,708	9,689		
St. Joseph†	11,506	12,085	11,356		
Sioux City†	11,097	12,753	6,307		
Wichita†‡	5,013	4,197	4,366		
New York & Jer. City†	10,362	9,830	8,177		
Oklahoma City†	9,172	9,466	8,550		
Cincinnati†	4,200	3,748	3,919		
Denver†	12,989	7,083	14,322		
St. Paul†‡	17,182	14,263	14,686		
Milwaukee†	4,816	3,821	4,847		
Totals	162,153	151,498	142,992		

*Including 363 cattle, 331 calves, 7,067 hogs and 200 sheep direct to packers.

		CATTLE	HOGS		
Week	Far	1955	1956	1955	1956
so far	42,447	1,150	35,578	4,833	3,914
Pre. wk	40,656	1,125	31,345	4,816	3,835
Yr. ago	35,243	1,437	39,632	9,038	7,000
2 yrs.					
ago	30,759	1,221	23,318	6,155	5,000

*Including 363 cattle, 331 calves, 7,067 hogs and 200 sheep direct to packers.

**Including 363 cattle, 331 calves, 7,067 hogs and 200 sheep direct to packers.

†Including 363 cattle, 331 calves, 7,067 hogs and 200 sheep direct to packers.

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CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Apr. 5	1,990	223	11,836	2,066
Apr. 6	796	194	7,135	915
Apr. 7	98	359	2,582	915
Apr. 9	22,947	450	11,578	2,133
Apr. 10	4,500	400	11,000	1,200
Apr. 11	15,000	300	9,000	1,500

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, April 10, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

		St. L.	N.S.	Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):								
BARRROWS & GILTS:								
		U.S. No. 1-3:						
120-140	Ibs.	\$12.25-13.50	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
140-160	Ibs.	13.25-14.25	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
160-180	Ibs.	14.00-15.00	\$13.00-14.75	\$13.25-14.50	\$13.00-14.50	\$13.25-14.75		
180-200	Ibs.	14.50-15.25	14.50-15.75	14.75-15.35	14.50-15.50	14.50-15.50	14.50-15.50	14.50-15.50
200-220	Ibs.	14.50-15.50	15.00-15.75	14.75-15.35	14.50-15.50	14.50-15.50	14.50-15.50	14.50-15.50
220-240	Ibs.	14.50-15.25	15.00-15.65	14.50-15.35	14.50-15.50	14.25-15.50	14.25-15.50	14.25-15.50
240-270	Ibs.	14.25-15.00	15.00-15.25	14.25-15.25	14.00-15.00	13.75-15.25	13.75-15.25	13.75-15.25
270-300	Ibs.	14.00-14.50	14.25-15.10	13.75-15.00	13.75-14.25	13.25-13.75	13.25-13.75	13.25-13.75
300-330	Ibs.	13.75-14.00	14.00-14.50	13.50-14.50	13.25-13.75	12.75-13.25	12.75-13.25	12.75-13.25
330-360	Ibs.	13.25-13.75	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:								
160-220	Ibs.	11.50-14.00	12.25-14.25	12.50-14.25	12.75-14.25	13.00-14.50		
SOWS:								
Choice:								
270-300	Ibs.	13.25 only	None qtd.	12.75-13.25	13.00-13.50	13.50-13.75		
300-330	Ibs.	13.25 only	13.75 only	12.75-13.25	13.00-13.50	13.00-13.25		
330-360	Ibs.	13.00-13.25	13.25-13.75	12.50-13.25	12.75-13.25	13.00-13.25		
360-400	Ibs.	12.75-13.00	12.75-13.25	12.00-12.75	12.25-13.00	12.50-13.00		
400-450	Ibs.	12.50-12.75	12.25-12.75	11.75-12.25	11.75-12.50	12.25-12.50		
450-550	Ibs.	11.75-12.50	11.75-12.50	11.50-12.25	11.50-12.00	11.50-12.25		
5								
2,217								
SLAUGHTER CATTLE & CALVES:								
STEERS:								
Prime:								
700-900	Ibs.	None qtd.	None qtd.	None qtd.				
900-1100	Ibs.	None qtd.	None qtd.	None qtd.				
1100-1300	Ibs.	22.00-24.00	22.50-24.00	21.50-23.00	23.00-26.00	None qtd.		
1300-1500	Ibs.	21.00-23.00	22.00-24.00	20.50-23.00	23.00-25.00	None qtd.		
Choice:								
700-900	Ibs.	None qtd.	None qtd.	19.00-21.50	18.50-22.75	None qtd.		
900-1100	Ibs.	18.50-22.00	22.00-23.00	19.00-21.50	18.50-22.75	None qtd.		
1100-1300	Ibs.	18.50-22.00	21.50-23.00	19.00-21.00	18.75-22.00	20.00-22.00		
1300-1500	Ibs.	18.00-21.50	19.25-23.00	18.00-20.00	18.50-21.25	19.50-21.50		
Good:								
700-900	Ibs.	None qtd.	16.50-19.00	16.50-19.00	16.00-18.50	15.00-17.00		
900-1100	Ibs.	17.00-18.50	17.00-19.00	16.25-19.00	16.00-18.50	15.00-17.00		
1100-1300	Ibs.	17.00-18.50	17.00-18.50	15.50-18.50	15.50-18.00	14.50-17.00		
Commercial:								
all wts. . .	15.00-17.00	14.50-16.25	13.00-15.00	14.00-15.50	13.00-15.50			
Utility:								
all wts. . .	13.00-15.00	13.00-14.50	12.00-13.00	12.50-14.00	11.50-13.00			
HEIFERS:								
Prime:								
600-800	Ibs.	None qtd.	20.50-22.00	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000	Ibs.	None qtd.	21.00-22.00	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Choice:								
600-800	Ibs.	18.00-19.50	18.25-20.25	18.50-20.00	18.00-20.00	18.50-20.00		
800-1000	Ibs.	18.00-19.00	18.50-20.25	19.00-20.00	18.00-20.00	19.00-20.00		
Good:								
500-700	Ibs.	15.50-17.00	16.00-18.50	15.50-18.00	15.00-17.00	15.00-17.50		
700-900	Ibs.	16.00-17.00	16.25-18.50	15.50-18.00	15.00-17.00	15.50-17.50		
Commercial:								
all wts. . .	14.00-16.00	13.50-16.25	13.00-14.50	13.50-15.00	12.50-15.00			
Utility:								
all wts. . .	12.00-14.00	12.00-13.50	12.00-13.00	12.00-13.50	11.00-12.50			
COWS:								
Commercial:								
all wts. . .	12.50-13.50	12.75-14.00	13.00-14.00	12.25-13.50	12.00-13.50			
Utility:								
all wts. . .	12.00-12.50	11.25-13.00	11.00-13.00	11.00-12.25	11.00-12.00			
Can. & cut.:								
all wts. . .	9.00-12.00	10.00-12.00	10.50-12.00	10.00-11.00	9.00-11.00			
BULLS (Yrs. Excl.), All Weights:								
Good:								
12.00-13.00	Ibs.	None qtd.	11.00-12.50	11.00-12.50	11.00-12.00			
Commercial:								
14.00-15.00	Ibs.	15.00-16.25	13.50-14.50	14.00-15.25	12.00-12.50			
Utility:								
13.00-14.00	Ibs.	14.00-15.00	12.50-13.50	13.00-14.00	14.00-15.50			
Cutter:								
10.00-12.50	Ibs.	11.00-12.50	10.00-12.00	11.00-13.00	11.00-13.50			
VEALERS, All Weights:								
Ch. & pr. . .	20.00-25.00	25.00-27.00	None qtd.	20.00-22.00	22.00-24.00			
Com'l & gd. . .	16.00-20.00	20.00-25.00	None qtd.	15.00-20.00	14.00-20.00			
CALVES (500 Lbs. Down):								
Ch. & pr. . .	None qtd.	18.00-22.00	18.00-22.00	None qtd.	None qtd.			
Com'l & gd. . .	None qtd.	12.00-18.00	12.00-18.00	None qtd.	None qtd.			
SHEEP & LAMBS:								
LAMBS (110 Lbs. Down):								
Ch. & pr. . .	19.50-21.00	20.50-21.50	20.00-20.50	19.25-20.25	19.00-20.00			
Gd. & ch. . .	18.50-20.00	19.50-20.75	19.00-20.00	18.00-19.25	18.00-19.00			
LAMBS (105 Lbs. Down) (Shorn):								
Ch. & pr. . .	19.00-20.00	19.25-20.00	19.00-19.75	19.00-19.25	None qtd.			
Gd. & ch. . .	18.00-19.50	18.25-19.50	18.25-19.25	18.00-19.00	18.35-19.50			
SPRING LAMBS:								
Gd. & pr. . .	20.00-22.50	21.50-23.00	20.50-22.00	20.00-21.50	None qtd.			
EWES:								
Gd. & ch. . .	5.50-6.00	7.50-8.50	6.00-7.00	5.50-6.50	5.00-7.00			
Gd. & pr. . .	4.50-5.50	5.50-7.50	4.00-6.00	4.00-5.50	4.00-5.00			
153,000								
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2,383,000								
ESTOCK								
Sheep								
450,250								
1,225,1,050								
25								
153,000								
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Chicago 36, Ill.								

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Diagram illustrating air flow over two types of truck plates. On the left, a standard rectangular plate is shown with air flow (indicated by dashed lines) hitting the top surface and creating a turbulent wake behind it. On the right, a streamlined Kold-Hold plate is shown with air flowing smoothly over its curved top edge, creating a much more efficient and rapid pull down after door openings.

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more capacity per pound of equipment

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Kold-Hold Plate design takes advantage of modern principles of aerodynamics to speed pull down after door openings. Its streamlined, rounded contour induces a rapid sweep of air over the surface of the plate to considerably improve heat transfer.



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Vice-President

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Includes live slaughtering, cutting, smoked meats, sausages and canning. Long established and expanding company in eastern Pennsylvania. Give age, education and experience in detail. Replies confidential. W-94, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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Manufacturer of full line quality sausage for many years, now operating in modern \$500,000 plant, located in southeast, wants aggressive sales manager with proven record of ability and accomplishment. Preferably with experience in produce department. Must be particularly capable of directing sales force of 15 or more, and building sizeable volume. Give full information about yourself, education, experience, past employment and references. All replies confidential. W-132, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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